



Lamb Gözleme

Cooking Time: 1 Hour | Servings: 3 large Gözleme

INGREDIENTS:

Dough

- 3 cups plain all purpose flour
- 1.5 cups natural Greek yoghurt
- 1 teaspoon salt

Filling

- 500 grams lamb mince
- 1 large brown onion, finely diced
- 3 cloves of garlic, crushed
- 1 long red chilli, finely diced (optional)
- 1/2 teaspoon ground cumin
- 1 teaspoon sweet paprika
- 1 teaspoon all spice
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 100 grams white mushrooms, finely diced
- 1 cup baby spinach
- 1/2 cup roughly chopped flat leaf parsley
- 200 grams Greek feta

METHOD:

1. In a large mixing bowl or stand mixer with dough hook, add the plain flour and greek yoghurt and salt mix well until dough is formed. Form into a ball, cover bowl or dough with cling wrap and set aside. I find allowing this dough to rest to room temperature allows the dough to roll out easier and tastes softer once cooked.

2. To make the filling, place a large pan on medium low heat. Add a couple of tablespoons of olive oil and cook onion until translucent.
3. Stir in garlic and chilli for 1 minute, until fragrant.
4. Turn heat to medium/medium high and brown minced lamb, breaking up any lumps. Stir in ground cumin, paprika, all spice, salt & pepper and stir through mince until incorporated. Fold in mushrooms, spinach and parsley and cook on medium low for 3-4 minutes, until softened. Set aside to cool slightly.
5. Once dough has rested, portion into 3 equal pieces. Lightly dust your work bench with some flour and roll a portion of dough into a large rectangle, as thin as possible.
6. Place filling mixture on half the dough, crumble some feta over the mince and fold the dough over, pressing down the edges to seal.
7. Place a large non stick pan on medium high heat with 2 tablespoons of rice bran oil. Grill gözleme for approximately 3-5 minutes on each side.
8. Repeat with the remainder of the dough portions.
9. Remove from the pan and slice into desired pieces. Serve with fresh lemon wedges and pickled chilli peppers.

TIPS/SUBSTITUTIONS:

- Lamb mince can be replaced with beef or chicken mince.
- Other vegetables such as capsicum can be added or used to replace recipe veggies.

