

Gözleme (Turkish Stuffed Flatbread)

Turkish · Main Course · Medium · 60 min total · Serves 4

Gözleme are thin, hand-rolled Turkish flatbreads folded around spinach and salty cheese, then cooked dry on a griddle until blistered and golden. Sold at markets and street stands, they make a filling meal eaten hot.

Ingredients

- 2 cup all-purpose flour (about 250 g, plus extra for rolling)
- 0.75 cup warm water (added gradually; you may need a little more)
- 1 tbsp olive oil (for the dough)
- 0.5 tsp salt (for the dough)
- 4 cup fresh spinach (loosely packed and chopped; it wilts to about half)
- 1 cup feta cheese (crumbled; Turkish beyaz peynir is traditional)
- 0.5 bunch parsley (finely chopped)
- 0.5 tsp pul biber (Aleppo pepper)
- 0.5 tsp black pepper (freshly ground)
- 2 tbsp butter (melted, for brushing)

Method

1. Mix the flour and salt, add the olive oil and warm water gradually, and knead for 5 minutes until you have a soft, smooth dough that no longer sticks to your hands; cover and rest it for 30 minutes.
2. Wilt the spinach in a dry skillet over medium heat for 1 to 2 minutes, then press out as much liquid as you can with a clean towel and chop it finely.
3. Combine the spinach, feta, parsley, pul biber and black pepper in a bowl and taste; the feta is salty, so usually no extra salt is needed.
4. Divide the dough into 4 balls and roll each on a floured surface into a very thin round about 10 to 12 inches (25 to 30 cm) across, roughly 1/16 inch (2 mm) thick.
5. Spread one quarter of the filling over half of each round, leaving a 1-inch (2.5 cm) border, fold the other half over the top, and press the edges firmly to seal.
6. Heat a dry 10-inch skillet or griddle over medium-high heat (about 400°F / 200°C) and cook each gözleme for 2 to 3 minutes per side, until blistered and golden brown with the cheese melting inside.
7. Brush the hot gözleme with the melted butter, slice them in half, and serve immediately with yogurt or a crisp salad.