



# *Gozleme Flatbread Feast Recipe*



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## GOZLEME - TURKISH STUFFED FLATBREADS WITH FETA AND SPINACH - SERVED WITH GRILLED COURGETTE AND AUBERGINE SALAD WITH GARLIC CHICKPEAS AND TAHINI DRESSING



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### WHAT YOU NEED - SERVES 4

#### *for the dough:*

500g plain flour  
1tsp instant yeast  
1/2 tsp salt  
100ml boiling water  
300g plain yogurt  
A drizzle of vegetable oil, for rolling

#### *for the filling:*

260g baby leaf spinach  
200g feta cheese, crumbled  
1 small onion  
3 tbsp plain yogurt  
50g pine nuts  
1/2 nutmeg, grated  
Salt and freshly ground black pepper

#### *for the garnish:*

3 lemons, cut in half

### WHAT TO DO: IN THE KITCHEN

1. Add the flour, yeast and salt to a mixing bowl and stir. Pour the boiling water into a jug, add the yogurt and mix together until combined. Stir into the flour mixture until you have a soft dough. Tip onto a lightly floured worktop and knead until smooth.
2. Divide the dough into 6 pieces; knead again briefly before placing on a lightly floured baking sheet. Cover with a clean tea towel and leave to prove until doubled in size - this will take about an hour at room temperature.
3. Meanwhile, make the filling. Roughly chop the spinach and add to a mixing bowl, scattering in the cheese. Grate in the onion and add the yogurt. Stir together until evenly combined.
4. Toast the pine nuts in a small frying pan over a medium heat until golden then tip into the filling. Season generously with the nutmeg, salt and pepper.

### WHAT TO DO: AT THE BARBECUE

1. Fire up the grill to high, and leave to heat up whilst you start rolling the dough.
2. Drizzle a little oil onto your barbecue's side shelf (or cutting board) and roll a ball of dough around to get an even coating. Roll the dough out to a rough circular shape, turning over once or twice as you roll. It should be a few millimeters thick and about 25-28 cm diameter.
3. Fold down the top edge, about 3-4cm to create a straight line. Repeat with the bottom edge. Spoon about 2-3 generous tablespoons of filling into the centre, and spread it out to form a rectangle of around 12 cm wide, avoiding the folded edges at the top and bottom. Fold one side over the filling, pressing it down to seal, then fold in the other side, again pressing down to seal.
4. Place the flatbreads, seam side down directly onto the grill bars and cook for about 2-3 minutes on each side until the bread is crisp and darkened in places.
5. Add the lemon halves directly to the grill bars, until charred.