

Gobble them up Gozleme (Turkish flat bread)

Ingredients

- * $\frac{3}{4}$ cup of plain Greek yoghurt
- * Pinch of salt
- * 1 cup of self raising flour

Method

1. Mix the yoghurt and salt together with a wooden spoon in a large bowl until smooth.
2. Gradually add the flour and stir with a butter knife until the dough becomes stiff.
3. Knead on a lightly floured table until the dough becomes soft.
4. Divide the dough into 4 equal size balls and roll to a 25cm round circle (thickness of medium pizza base) and sprinkle your favourite vegetables and fillings over half of the circle. See below for ideas.
5. Fold the dough over the filling to make a half circle. Press the edges down with a fork to seal.
6. Coat a large frypan with olive oil spray. Heat frypan on medium to hot and fry the Gozleme on both sides for about 1 minute or until golden.

Serves 4 adults/8-12 kids

Clever cooks tips: Filling ideas~ Spinach and fetta cheese, minced spiced lamb, grated carrot or zucchini with cheese, roasted capsicum and basil pesto or tomato relish.