Leek and silverbeet gozleme

Ingredients

Gozleme dough
2 cups plain flour
1 teaspoon fine salt
1 1/2 cups natural yoghurt

Filling
2 leeks, white part only, thinly sliced
1 tablespoon olive oil
1 bunch silverbeet, washed, roughly chopped
180g tasty cheddar cheese, grated
120g feta, crumbled

Method

To make the dough
Sift together the flour and salt.
Place in the bowl of an electric mixer fitted with a dough hook.
Add the yoghurt and mix on low speed to combine.
Knead for 5 – 10 minutes, until dough is smooth and pliable.
The dough should not be so sticky that you cannot knead it or so tough and dry that it’s difficult to roll out.
Cover the dough in cling film and allow the dough to rest for 30 minutes on the bench.

To make the filling
Bring a large pot of salted water to the boil.
Slice the leeks thinly.
Wash and roughly chop up the silverbeet.
Put the silverbeet in the pot of salted water and blanch for 3 minutes.
Strain the silverbeet into a colander and dry off with paper towel to remove excess water.
Set aside in a bowl.

Place olive oil in small fry pan over low heat, add the leeks and sauté until soft. You do not want them to change colour.
Set aside in a bowl.

Assembly
Lightly flour a clean, smooth work surface and roll dough into a large, thin circles. Dough should look almost translucent.

Spread filling into half of the dough.
Fold the dough over the filling,
Press the edges with a fork.
Repeat with remaining dough and ingredients.

Cooking.
Brush one side of gozleme with olive oil using a pastry brush and place in frypan over medium heat. Or cook on the hotplate of a BBQ.
Whilst the bottom side is cooking, brush top with olive oil and flip over when bottom side is golden and cooked through. Remove from pan and cut into wedges.
Serve warm.