

## Ingredients

### FOR THE DOUGH

- » Makes approx 12 x 15cm (6 inch) rounds of dough or 6 finished gozleme
- » 4½ cups or 700g all-purpose flour
- » 1 ts salt
- » 1 cup plain Greek yoghurt or natural yoghurt
- » 1 cup water

### FOR THE FILLING

- » 2 Tb olive oil
- » 1 small onion, chopped
- » 4 cloves garlic, minced/finely chopped
- » 500g minced venison or duck
- » 2 Tb tomato paste
- » 1 Tb ground coriander
- » 1 Tb smoked paprika
- » 1 Tb ground cumin
- » ¼ cup fresh parsley, chopped
- » ½ cup feta cheese, crumbled
- » 2 medium tomatoes, chopped
- » Salt and pepper to taste
- » Optional: 150g frozen spinach, thawed and chopped



# Turkish Gozleme with Venison or Duck

WRITTEN BY ~ RICHARD HINGSTON

## Method

### FOR THE DOUGH

Combine the flour and salt in a large bowl. Make a well in the centre and stir in the yogurt and water. Continue mixing until everything is well combined. If the dough is too dry, adjust by adding a bit more water a little at a time. You could also just place it all into a food processor.

Flour your work surface and knead the dough for about 3 minutes, or until smooth and elastic. Divide the dough into 12 equal pieces – this will depend on the size you want your finished gozleme to be. Cover with plastic or a damp cloth and set aside to rest.

### FOR THE FILLING

Heat a pan and add the oil, sauté the onion and garlic for about 2 minutes. Add the minced venison/duck to the pan and stir with a wooden spoon to break up the meat. Cook for 5-6 minutes, until browned. Stir in the tomato paste, coriander, paprika, cumin, salt and pepper and cook for another 3 minutes. Add the spinach if using and stir everything together. Add the chopped parsley, tomato and feta and stir to combine. Season with salt and pepper. Remove from the heat and allow to cool. Another option for your filling is to use leftover spag bog or chilli con carne.

Roll the dough balls out on a floured surface to about 15cm (6inch) rounds. You will need two discs for each gozleme. Don't make them too large as they will be difficult to handle.

Divide the meat mixture between half the discs of dough, leaving the other half for the tops. Spread out the meat, leaving a 1cm gap around the outside of each disc. Brush around the edge with water and then place a second disc on top and seal all the way round.

Add some oil to a fry pan and heat. Omelette pans are great for this job and the non-stick ones are even better. Cook the gozleme on each side for 3-4 minutes or until golden brown and crisp. Add more cooking oil as needed when turning them over. These also cook well on the flat top of a BBQ or a griddle.

Cut each gozleme in half and serve with lemon wedges or BBQ sauce. If you are making the more traditional lamb ones, then a tzatziki sauce works just fine.

For this time of the year it is difficult to decide which recipe should get the nod in terms of meat as we have the roar and also opening weekend for ducks, however this easy recipe will work well for both!

So what is gozleme? It is a traditional Turkish flat bread with pastry on the outside and a meat filling inside, so I guess it's what we would think of as a pie or in Italy they may say a calzone. Originally this was a breakfast item but it's equally good any time of the day.

Of course there will be as many recipes as there are regions but they generally all include a meat filling and/or vegetables, with maybe cheese, herbs and spices. They can be as complex as you want. Of course this is my version of it and I have given you the tastiest and easiest recipe but by no means is it the most authentic.

