

Easy Gözlemé

<p>Equipment:</p> <p>Frying pans (2) Tablespoon Mixing bowls – 2 medium Grater Tea towel Chopping board Large knives Measuring cups and spoons Wooden spoon Egg lifter</p>	<p>Ingredients:</p> <p>10 large pre-made wraps (rye/wheat/spelt etc) 150g mixed cheeses, grated/crumbled (parmesan, mozzarella, cheddar etc) 250g crumbled Feta Handful mint, chopped Handful Italian parsley, chopped Juice 1 lemon</p>	<p>1 cup spinach or silverbeet leaves to taste, chopped 1-2 tbsp. olive oil 5 cloves garlic, minced 1 onion, finely chopped ½ tsp. each; ground cumin, coriander & paprika Salt and pepper to taste Lemon wedges to garnish</p>
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What to do:

1. Grate and crumble all the cheeses into a medium mixing bowl. Mix cheeses together with a metal spoon.
2. Wash, dry and coarsely chop the parsley, mint and spinach or silverbeet leaves. Set aside in a bowl.
3. Place the oil into the frying pan and heat over medium flame.
4. Add the chopped onion, garlic and dry spices and sauté for 1-2 minutes until fragrant and onion has softened. Tip the spicy onion mixture and oil into the silverbeet and herb mixture, and mix thoroughly with your hands to combine all ingredients.
5. Clean the frying pan with paper towel, oil lightly and return it to the stovetop for later use. You might need to use two frying pans to speed the cooking process at this point.
6. Assemble the Gözlemé by spreading out your wraps on a clean bench top.
7. Sprinkle one half of each wrap with cheese mixture, and spread over a small handful of the spicy vegetable/herb mixture. Leave a bit of a gap at the edge so the cheeses don't overflow as they melt.
8. Fold the wrap in half and set aside for cooking. Repeat the filling process with the remaining wraps. *(When cooked, each wrap will be cut into 3 pieces before serving, so you will need to work out how many wraps will be required so that everyone has a piece to try.)*
9. Heat the frying pans over high heat and lightly brush with oil.
10. Place two Gözlemés into each pan and cook until golden on both sides. You will need to turn them using an egg lifter.
11. Once cooked, place them on a baking tray in the oven to keep warm until ready to serve. Just before serving, cut each Gözlemé into thirds and arrange on serving plates. Garnish with fresh lemon wedges.