

## Gözleme

(Turkish savory meat filled pastry)  
Recipe provided by TQS member Yasemin  
makes approximately 17

\*Please note, if using frozen Ufka the dough must be thawed in a refrigerator for at least 8 hours. It must be thawed completely or it will crumble. Do not thaw at room temperature, or the sheets will stick together. Work with one sheet at a time. Keep other sheets covered with damp cotton cloth or plastic wrap.

### Ingredients:

1 med. onion, peeled and grated on a box grater  
1 ½ lb./ 680g ground beef 90%  
1 can (14.5 oz/411 g) chopped tomatoes  
1 t salt  
1 t ground pepper  
2 ½ lb./1.4 Kg Ufka , thawed if using frozen  
Water for assembly  
Cold salted butter

Place all ingredients in a bowl and mix by hand to blend. Set aside.

Cut circular Ufka into a quarter circles with sides being about 12-14". Cover pastry sheets with a damp towel or cover with plastic wrap. Repeat until you have all of the pastry cut and ready to fill.

### Filling the pastry:



Using **one layer** of pastry, lightly pat and spread an egg size portion of meat mixture to make a thin layer near the bottom edge of curve.



Brush with a small amount of water and fold up bottom.



Brush side with water then fold in towards the center. Repeat with other side.



Brush top with water and fold top corner over a small bit. Then fold down the entire top towards the bottom of the package.



It should now look like a small envelope. Repeat with remaining Ufka and meat mixture. Remember to cover the little packages with a damp cloth until you have them all assembled.



In a large dry pan on med/high heat, cook Gözleme till lightly brown on one side. Flip and brush with cold salted butter (the heat will melt the butter a bit). Flip again and brush with butter. Continue cooking and flipping until it is browned nicely on each side (similar to quesadillas).



When finished place little envelope on platter lined with paper towels. Repeat with each little package until finished.

Serve immediately with a simple green salad of shredded green lettuce, freshly grated carrot. Drizzle salad with fresh lemon juice, good quality olive oil and a bit of salt. Add a beverage of freshly made Ayran (Yoghurt drink) to round out the meal.