MORNING

You can have all kinds of different fillings in these delicious Turkish delicacies ... simple spinach and onion, or minced (ground) lamb and tomatoes.

When my mum was staying with me in Australia, I came home from work one day and she had a big smile on her face. She had made *gözleme* (with parsley, onion and tomatoes) in a non-stick frying pan! I was so proud of my mum — she used to make these only in a *tandır* oven, but she had already adapted to my humble kitchen, and the *gözleme* were really delightful. When my friends tasted her little delicacies, they all demanded to have bread-making lessons. They couldn't speak Turkish and Mum couldn't speak English, but my friends had the best lesson of their lives.

Instead of brushing your *gözleme* with melted butter, you can pan-fry them in sunflower oil and they will puff up beautifully.

In Turkey, these *gözleme* would be served with sweet black tea, and a Turkish yoghurt drink called *ayran*.

ISPANAKLI GÖZLEME

BREAD STUFFED WITH SPINACH

60 ml (2 fl oz/¼ cup) olive oil
2 brown onions, finely diced
500 g (1 lb 2 oz) English spinach, washed, dried and finely chopped
1 tablespoon pul biber (see note, page 18)
1 batch of Pide dough (see page 53)
melted butter, for brushing
lemon wedges, to serve (optional)

Heat the olive oil in a frying pan over a medium heat, then fry the onion until soft, about 6–8 minutes. Add the spinach and pul biber and season with sea salt and freshly ground black pepper. Cook for 1–2 minutes; you just want the spinach to soften.

Divide the pide dough into 12 pieces. On a floured work surface, flatten each ball with a rolling pin until it is only about 2 mm (1/12 inch) thick.

Spoon enough spinach mixture onto each portion to cover one half of the dough, leaving a 2 cm (¾ inch) border around the edge. Fold the other half over, into a half-moon. Press the edges together.

Heat a large non-stick frying pan over a medium heat. Brush the top of each gözleme with melted butter. Working in batches, fry the gözleme, buttered side first, for 4–5 minutes on each side, until golden brown. Brush with more melted butter as you are cooking them.

Serve immediately, with lemon wedges for squeezing over if desired.

MAKES 12

PİYAZ

HARICOT BEAN SALAD

150 g (5½ oz/¾ cup) dried haricot beans
1 tablespoon white wine vinegar
1 vine-ripened tomato, chopped
15 g (½ oz/½ cup) finely chopped flat-leaf (Italian) parsley
1 red onion, diced
2 long green chillies, thinly sliced
2 tablespoons extra virgin olive oil
handful of black olives

Soak the beans in plenty of cold water overnight.

The next day, rinse the beans and place in a saucepan. Cover with fresh water and bring to the boil, then reduce the heat to medium. Simmer until the beans are soft; this usually takes about 40 minutes, or up to 1 hour.

Drain the beans and place in a bowl. Pour the vinegar over the hot beans and stir through. Let the beans absorb the vinegar for a few minutes.

Add the tomato, parsley, onion, chilli and olive oil. Season with sea salt and freshly ground black pepper and mix well. Scatter the olives across the top and serve.

This salad is especially fantastic with fish dishes.

SERVES 4

As with most meat dishes, you would have these kebabs for dinner, unless you are going on a picnic, when you would have them with salad.

YOĞURTLU ŞİŞ KEBAB

LAMB KEBABS WITH YOGHURT

1 kg (2 lb 3 oz) boned lamb shoulder, lightly trimmed of excess fat, then diced into 4 cm (1½ inch) cubes
3 white onions, peeled
½ teaspoon ground allspice
1 whole Turkish bread (see page 50), sliced into 3 cm (1¼ inch) widths
100 g (3½ oz) butter
250 ml (8½ fl oz/1 cup) beef stock
250 g (9 oz/1 cup) plain (Greek-style) yoghurt
1 tablespoon pul biber (see note, page 18)

Put the lamb in a stainless steel bowl. Grate the onions, wrap them up in a piece of muslin (cheesecloth) and squeeze the onion juices over the lamb. Add the allspice, season with sea salt and freshly ground black pepper, then mix together well. Cover and refrigerate until needed, or overnight if you have time.

Fire up your barbecue and bring it to a high heat. If using wooden skewers, soak them in cold water for 20 minutes so they don't scorch on the barbecue.

Skewer the cubes of lamb and cook on the barbecue grill bars for about 3 minutes on each side, or until done to your liking. Remove from the heat and leave to rest for a few minutes.

Warm the bread slices on the barbecue for a minute or so on each side, until slightly charred and crispy. Arrange on a serving plate.

Meanwhile, in a small saucepan, melt half the butter, then add the stock and bring to the boil. Sprinkle the charred bread with sea salt, then drizzle with the buttery stock mixture.

In another small saucepan, combine the remaining butter and pul biber and warm through.

Spoon the yoghurt over the lamb skewers and pour the warm spiced butter over the top. Serve immediately.

SERVES 6