Denizli spinach and çökelek griddle pastry

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
5 g	Salt ¾ tsp
1 kg	Spinach 39½ glass
183 g	Olive oil 1 glass
220 g	Onion 2 pc
6.9 g	Paprika 1 tbsp
500 g	Çökelek curd cheese

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Mix the flour with the salt and knead a dough with water.
2. Wash and chop the spinach, grate the onions into it. Add the çökelek, olive oil and red pepper powder and stir to make the filling.
3. Roll the dough out into a sheet, put the filling inside and fold it closed. Cook on a griddle, greasing both sides as it cooks.

Last changed: November 1, 2026
T.C. Denizli İl Kültür ve Turizm Müdürlüğü, Denizli Yöresel Yemekleri
tatname.com/en/tarif/ispanak-coregi-ktb-denizli