

Lahmacun

(enough for 3-4 "pizzas")

White bread/pizza dough

You can buy pizza dough mix from the supermarket, white bread mix from the supermarket or even chilled white bread dough. I make my own and use;

500g strong white bread flour

1 sachet easy blend yeast

300ml warm water

1 tsp salt

1 tbsp sugar

A generous glug of olive oil

You can either knead this by hand, or if you have a mixer with a bread tool, or even better a bread machine then use that.

Spicy Lamb Topping

450-500g minced lamb

1 large red onion (or 2 small)

4 cloves garlic

1 red chilli

2 large tomatoes skinned and chopped

2 tbsp tomato paste

1-2 tbsp Pul Biber (Turkish red pepper/chilli flakes, available from middle eastern grocery shops or online) or a much smaller quantity of crushed chillis

Salt to taste

To Serve

Green leaves to include rocket and handfuls of flatleaf parsley – freshly washed and shaken dry

Red onion, thinly sliced

Lemon wedges

Sumac to sprinkle

Pul Biber to sprinkle

Pickled chillis for those that like it hot

Preheat oven to hot 220 degrees or more

Using baker's roller, roll out dough to cover 3-4 medium round stones. You should aim for a thin and crispy base so the dough must be no thicker than the thickness of an earlobe. Sprinkle with flour from the flour/sugar shaker if necessary for rolling. Set aside.

To make the filling, use the Manual Food Processor or the food chopper to chop onions and chilli. Use serrated peeler to peel the tomatoes and the 13cm santoku knife to dice them. Press garlic using garlic press. Add to the classic batter bowl using handy scraper. Open the minced lamb using i-slice, add to bowl and break up using Mix and Chop or Mix and Mash, add the remainder of the ingredients and mix well

Spread the filling over the bread bases, making sure it is a thin even layer if possible and pressing it flat with your fingers

Bake in a hot oven for 10-12 minutes until lamb is cooked and bread is starting to brown at the edges. Meanwhile arrange attractively the serving ingredients so that everyone can customize their lahmacun. Use the simple slicer or mandoline to cut the onion and the veggie wedger for the lemon.

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