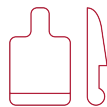




Middle Eastern Lamb Pizza



DIFFICULTY: MID



PREPARATION TIME: 50
MINUTES



COOKING TIME: 10 MINUTES



SERVES: 4

Ingredients

625g bakers flour
20g dry yeast
400ml water, tepid
10g salt
Splash olive oil
500g-lamb shoulder
500g tomatoes, quartered
3 cloves garlic, peeled
1 birds eye chilli
10g Aleppo pepper
1 red capsicum, seeded
pinch sea salt
1 tablespoon red pepper paste
1 teaspoon paprika

To serve

pomegranate molasses
sumac
mint

Method

To make the dough, in a mixing bowl, dissolve the yeast into water.

Using a stand mixer, combine flour and salt in the stand mixer bowl with a hook attachment. Commence on a low speed, and add the water slowly. Increase the speed slightly and allow to mix until smooth. This should take about 5-8 minutes.

Cut dough into 120g balls and place on a floured tray. Cover and allow them to prove in a warm place until they are double their size, about 20-30 minutes.

Meanwhile, combine remaining ingredients in a bowl, mix well and place through a mincer with the smallest dial available. Keep refrigerated until required.

When the dough has proved, on a floured bench and using a rolling pin, flatten the balls of dough in an oval shape to 2mm thickness. Shape into boat shapes and pinch the edges.

When assembling the pizzas, add enough lamb mix to just cover the surface. Repeat this process with all the dough.

Preheat oven and pizza stone to 200C. Cook pizza for 10 minutes until crisp on the bases.

Drizzle with pomegranate molasses, scatter over mint and coriander and serve.

For other popular lamb recipes try our:

- [Moroccan lamb shanks](#)
- [Lemon ginger lamb ribs](#)

coriander

- [Spicy slow roasted lamb shoulder](#)

Notes

Red pepper paste is available at middle eastern grocers.

Aleppo pepper is available from good supermarkets, spice stores and middle eastern grocers.

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.

Photography by Steen Vestergaard. Styling by Caroline Velik. Food preparation by Caroline Velik.