

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Middle eastern lamb pizza

By Caroline Velik

Serves: 4

Cooking time: 10 minutes

Prep time: 50 minutes

Cuisine: Middle Eastern

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
 coriander

Red pepper paste is available at middle eastern grocers

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

Method

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

Using a stand mixer, combine flour and salt in the 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 recipe](#)
- [Lemon ginger lamb ribs recipe](#)

- [Spicy slow roasted lamb shoulder](#)

Notes

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.