

Pro Tip Recipes

PREP TIME 5 MIN | COOK TIME 25 MINS | SERVES 10 (3 PIZZA'S 10 INCH)

LAMB LAHAM BAJINE (TURKISH LAMB PIZZA)

Method

1. Heat 20 mls of oil in a wok or frying pan, over medium heat, add chilli paste, garlic, paprika, half the sumac, cook, stirring for 2 minutes. Add lemon juice, followed by crushed tomato and Baharat. Return lamb mince and cook, stirring for 5 minutes. Remove from wok or pan, season and set aside to cool.
2. Spread lamb topping over bases, add mozzarella cheese and stringed Arabic haloumi cheese. Sprinkle with remaining sumac.
3. Bake Pizzas in pizza oven for 20 minutes until golden.
4. Top with rocket leaves and serve with chicory salad.

INGREDIENT LIST

Lamb

- 1kg lamb mince
- ##### Other Ingredients
- 3 x hand stretched pizza bases
 - 150 mls olive oil
 - 10g chilli paste
 - 30g crushed garlic
 - 5g paprika
 - 20g sumac
 - 20mls lemon juice
 - 200g crushed tomatoes
 - 10g Baharat
 - 200g mozzarella cheese, grated
 - 200g stringed Arabic haloumi

Serving Suggestions

- Rocket leaves
- Chicory Salad

