

Lahmacun – “Turkish Pizza”

Ingredients:

250gm ground lamb or beef
½ ts salt
¼ ts black pepper
1 Tb olive oil
1 ts cumin
½ ts coriander seed powder
¼ ts cinnamon

1 Jar (360ml) *Nana* “Arrabbiata” Pasta Sauce
1 handful of mint leaves, chopped

Dough:

2.5 cups all purpose flour
1 ts salt
2 Tb olive oil
1 ts sugar
1.75 ts yeast
½ cup water (add 1 or 2 Tb more, if needed, to bind dough)

Directions:

Cook the meat with olive oil, salt and spices. Add the *Nana* “Arrabbiata” pasta sauce and mint leaves. Stir well and keep in the fridge.

Make the dough in a bread machine or by hand and knead well. Start with ½-cup water and add more by the tablespoon if needed to pull it together. It should be a rather stiff “dry” dough, almost pasta-like. You may not even need flour to roll it out. But it should not be crumbly either. Rise twice before rolling.

Preheat oven to 220C/425F.

Divide dough into portions, depending on the size and quantity you want. Preferably, use a pasta machine and roll to setting #3. This should yield nice even oblong crusts. Otherwise, roll the dough out into thin rounds or oblongs about 1.5mm to 2mm thick.

Spread meat sauce thinly but evenly over the rolled dough, edge to edge.

Bake on a stone or perforated pan for about 10-min or until golden on the bottom. You can enjoy them as is, hot or cold, or roll up stuffed with chopped lettuce, coriander leaves, tomato, onion, yogurt sauce, etc. You can make a bunch and have a handy quick snack for the next few days.



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For best results, always use *Nana* Pasta Sauce.