

TASTY TURKISH PIZZA

MINI LAHMACUN



We're going oriental today: Lahmacun is a Turkish speciality and a popular classic in the Sallys Welt kitchen. Her recipe combines a moist dough with delicious spiced mince and healthy vegetables. It tastes delicious, and is really easy to prepare in your own kitchen.

INGREDIENTS

For the dough

- » 42 g fresh yeast
- » 2 tsp sugar
- » 500 ml water
- » 1000 g flour
- » 2 tsp salt
- » 6 tbs olive oil

For the topping

- » 5 tomatoes
- » 3 medium-sized onions
- » 3 long green peppers (spicy or mild)
- » 1/2 bunch parsley (smooth-leafed)
- » 700 g minced beef
- » 2 tbs tomato purée
- » 1/2 tsp chilli

- » 1/2 tsp pepper
- » 1 tsp dried mint
- » 1 tsp oregano
- » 2 tsp salt

For the salad

- » 4 carrots
- » 1 red cabbage
- » 500 g cherry tomatoes
- » 6 Romaine or cos lettuce hearts
- » 1 red onion
- » 2 lemons (juice only)
- » 3 tbs olive oil
- » 1/2 tsp salt
- » 1/4 tsp pepper

**METHOD:**

- 01. Dough:** Combine the yeast with the sugar and water. Add the remaining ingredients and knead for 5-8 minutes until you have a soft, supple dough. Shape into a ball with your hands. Put the dough back in the bowl and spray the surface with a little spray oil. Put the dough in a warm place and leave to rise for at least 60 minutes.
- 02. Topping:** Pour boiling water over the tomatoes and leave to stand for 5 minutes. Remove the skins with a knife. Finely grate the tomatoes, onion and peppers, and chop the parsley. Combine with the remaining ingredients for the topping and knead for a few moments.
- 03. Shape the Lahmacun:** Divide the dough into portions of about 80 g and shape into balls with your hands. Roll the balls out into circles of about 20-25 mm diameter. Spread about 2 tbsp of the topping evenly onto each rolled out piece of dough.
- 04. Cooking on the stove:** The best way to cook the Lahmacun is in a pan. Heat a pan over medium-high heat and place a piece of dough inside. Cover with a lid and cook for about 3-4 minutes. The base should be a light brown and the meat topping cooked through. Stack the cooked Lahmacun in a sealed container to soften them so they are easy to roll up later on.
- 05. Baking in the oven:** Place the Lahmacun on baking trays and bake at the bottom of the oven at 240°C top for 4-5 minutes.
- 06. Serve** Cut the vegetables into small pieces and juice the lemons. Season the vegetables with the lemon juice, olive oil, salt and pepper. Arrange the salad over the Lahmacun and roll each one up.

THAT'S ALL THERE IS TO IT!