

# Lahmacun (Turkish Lamb Pide)

**Season:** Summer/Autumn

**Serves:** 30 tastes in the classroom  
or 6 serves at home

**Fresh from the garden:** capsicum, garlic, lemon, lettuce, mint, onions, parsley, tomatoes

**Recipe source:** Barooga Public School, Victoria

This dish is the Turkish answer to pizza. *Lahmacun* is usually served with lemon juice squeezed over, topped with salad, sprinkled with sumac and then rolled up.

**Note:** The dough needs to be prepared in advance.

## Equipment:

metric measuring spoons,  
cups and scales  
2 clean tea towels  
chopping board  
cook's knife  
small bowl  
mixing spoon  
2 large bowls  
rolling pin  
6 round baking trays  
(15 cm diameter)  
6 pizza stones (optional)  
soup spoon  
serving dish

## Ingredients:

### For the dough:

2 tsp sugar  
2 tsp dry active yeast  
 $\frac{2}{3}$  cup warm water  
375 g plain flour, plus extra  
for dusting  
 $1\frac{1}{2}$  tsp salt

### For the topping:

2 tomatoes, de-seeded and  
finely diced  
1 small onion, grated and  
squeezed to remove excess  
moisture  
2 garlic cloves, finely chopped  
2 tbsp olive oil  
3 tbsp tomato paste  
1 large handful of parsley,  
finely chopped  
1 large handful of mint,  
finely chopped  
1 tsp paprika  
 $\frac{1}{2}$  tsp salt  
250 g lamb mince

### Garnish ideas:

lemon wedges  
ground sumac  
sliced red onion  
roughly chopped lettuce  
sliced capsicum  
sliced pickles



### What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.

### To make the dough (to be prepared in advance):

1. Mix together the sugar, yeast and warm water in the small bowl. Set aside for 5 minutes until frothy.
2. Place the flour and salt in a large bowl.
3. Pour in the yeast mixture and mix until you have a rough dough.
4. Transfer the dough to a clean work surface dusted with flour and knead until you have a smooth, soft dough ball.
5. Cover the dough with a clean tea towel and set aside to rise for 1 hour. (You can even do this a day or two ahead and keep it in the fridge until required.)
6. Punch down the dough and divide it into six balls.

### To make the topping:

1. Using clean hands, mix together all of the topping ingredients in a large bowl.

### To make the pides:

1. Preheat the oven to 220°C.
2. Lightly dust a clean work surface with flour.
3. Roll out each of the balls of dough to form round bases, 15 cm in diameter.
4. Transfer the bases to the baking trays or pizza stones.
5. Divide the topping evenly among the pizza bases.
6. Use the back of a soup spoon to spread the topping in a thin layer over the dough, leaving a 2-cm border around the edge.
7. Bake in the oven for 10 minutes or until the dough is lightly browned and the meat is cooked through.
8. Slice into quarters and serve with the garnishes of your choice.