

Lacmacun (Middle Eastern pizza)

Ingredients: (Serves 4)

300g lamb mince
2 tomatoes, deseeded and chopped
½ capsicum, deseeded and chopped
½ bunch parsley, chopped
4 cloves garlic
1 teaspoon chilli flakes
2 tablespoons tomato paste
2 teaspoons salt
1 tablespoon olive oil
4 pita bread
2 shallots, peeled and sliced
1 teaspoon sumac
1 tablespoon red wine vinegar
1 lemon, cut into quarters

Method:

- Preheat oven to 240°C. Line a large baking tray with baking paper.
- In a small blender or food processor, blend tomatoes, capsicum and almost all the parsley to a coarse paste. Place into a sieve and press out as much liquid as you can.
- In a large mixing bowl, combine lamb mince, blended vegetables, chilli, tomato paste, salt and olive oil, squeeze and mix very well.
- Divide mince mixture between pita breads and spread in a thin layer, edge to edge.
- Transfer pitas to baking tray then place into hot oven and bake for 4-5 minutes or until cooked. Cook in batches as required.