

Lamachun or Turkish pizza

Dough Base Ingredients:

- 200g strong bread flour, sifted
- 1 tsp (1/2 sachet) dried yeast
- 1/2 tsp sugar
- 1/2 tsp salt
- 150ml warm water
- Olive oil, to grease

Dough Base Method:

- Pre-heat the oven to 220°C.
- Combine flour, yeast, sugar and salt in a bowl.
- Make a **well** in the centre and gradually add the water. Start with a palette/table knife and your hands once it is in a ball.
- Divide the dough equally into 2.
- Place the dough onto a lightly floured surface and **knead** for at least 5 minutes. It should be silky to the touch, elastic and have no lumps.
- Place the dough on a lightly floured, clean surface with your bowl on top to create a warm environment. Leave your dough to **prove** for at least 15 minutes while you make the sauce (see right).

Sauce Ingredients

- 1 clove of garlic, minced
- 1 onion, finely diced
- 50g lamb mince (optional)
- 300g chopped tomatoes
- Pinch of salt and pepper
- ½ teaspoon of cumin

Sauce Method

- **Sauté** the onion and garlic over a medium heat. Add lamb mince if using.
- Add the cumin, salt and pepper
- Add the tomatoes and **simmer** for 10 minutes. You are then ready to add your sauce to your base.
- Using a table spoon, gently spread the topping equally over the 2 bases, leaving a 1cm space at the edge.
- Bake in the oven for 15-20 minutes until golden brown, crispy and risen.
- Notes: if you leave out the lamb mince and cumin, the tomato sauce can be used as a pizza topping. Just add any

