

STEP 6

- Dice the cucumber and tomatoes for the salad. Add the other half of the parsley.



STEP 7

- Lightly flour your work surface and divide the dough into 5/6 balls.
- Heat a frying pan on a high heat.
- Roll out the dough into a thin oval. Put it into the hot pan for 30 secs (it will start to bubble slightly) then flip over and cook on the other side for 2 mins until there are a few brown speckles.
- Transfer to a plate and repeat to make all your flat breads,
- Cover the cooked ones with a damp tea cloth to keep them soft and warm.



STEP 8

- Add some meat topping and a sprinkle of parsley to your flatbreads and enjoy with salad.
- You could add the topping to one half of the flatbread and fold over.



LAHMACUN TURKISH STYLE PIZZA



INGREDIENTS

FLAT BREAD

- 250g self raising flour
- 1 tbsp vegetable oil*
- 140ml warm water*

TOPPINGS

- 1 onion, finely diced
- 2 cloves of garlic, finely chopped
- 400g beef or lamb mince
- 1 tsp sugar*
- 1 tsp chilli powder
- 1 tsp cumin powder
- ½ tsp cinnamon (optional)*
- 1 tbsp tomato puree
- Salt and pepper*
- 30g freshly chopped parsley
- 350ml passata or 1 tin of chopped tomatoes

SERVES 5

SALAD

- 1 cucumber
- 2 tomatoes
- Sprinkle of parsley
- Lemon juice (optional)*

ALLERGENS

Gluten (flour)

EQUIPMENT

Chopping board, sharp knife, large bowl, frying pan, saucepan, wooden spoon, damp tea towel, rolling pin.

TOP TIP!

These flat breads are easy to make but you could also use a tortilla wrap or pitta bread

*not included

STEP 1 - FLATBREADS

- Put the flour in a mixing bowl.
- Add 1 tbsp of oil and 120ml of warm water.



STEP 2

- Mix together to form a dough.
- Add a little more water if needed and knead with your hands to get a smooth dough.
- Cover the bowl with a damp tea towel for 15-30 mins while you make your meat topping.



STEP 3 - TOPPING

- Finely dice the onions and garlic. Fry the onions over a medium heat for 3-4 mins, then add the garlic and fry for another 2 mins.



STEP 4

- Add the mince and break it up as it browns.
- Then lower the heat and stir in the spices, tomato puree and season with salt and pepper.



STEP 5

- Add the passata or chopped tomatoes, half the chopped parsley and the sugar.
- Stir in and simmer gently for 10 mins.
- The sauce will reduce and thicken.

