



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Lahmacun

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For Dough:
1 matchbox sized yeast
2 sugar cubes
1 cup warm water
3 tbsp vegetable oil
1 + 1/2 tsp salt
Enough flour

For Filling:
2 cups ground meat, fatty
1/2 bunch parsley
2 onions, medium size
2 tomatoes, medium size
1 tbsp tomato paste
1 tsp salt
1/2 tsp black pepper

- # Prepare the dough at first. Pour warm water into a deep bowl, and add yeast and sugar cubes into it, dissolve the yeast and the sugar cubes.
- # Add salt, vegetable oil and flour to get soft dough, knead it well.
- # Cover the dough and rest it in a warm place for 1 hour at least.
- # Meanwhile prepare the filling. Chop the onions finely (grating them is not advised.), add ground meat, paste, finely sliced parsley, grated tomatoes, salt and black pepper on it, and mix it well.
- # Divide the rested dough into 8 equal pieces, roll each piece into ball shape, cover them again and rest for 15 more minutes.
- # Flour each ball and roll each one into service plate size by the help of a roller pin.
- # Wet your hands and lay 1/8 of the filling all over each piece. You can use vegetable oil also to make it easier.
- # Flour the baking tray a little bit, to prevent pizzas from sticking to tray, and then place the pizza on the tray.
- # Place the pizza into the oven which is preheated for a long time to 464 F. Cook it without drying in hot oven. Serve it hot.

Note: Turkish Pizza's hometown is South-East region of Turkey.