



Lahmacun

Lahmacun (or lahmajun) is a contraction of 'lahm bi ajeen' literally meaning 'meat with bread'; and these simple tasty flatbreads are also sometimes referred to as Armenian pizza. The dough and lamb topping can also be used to make little Lebanese meat pies called fatayer. Somewhat confusingly both lahmujan and fatayer are also often called sfiha. Call them what you will, these lamb-topped Lebanese flatbreads are delicious as a light meal, snack or part of a meze.

Makes 4 flatbreads

INGREDIENTS

- ¼ teaspoon dried yeast (about 2g)
- Pinch sugar
- 160ml warm water (⅔ cup)
- 250g plain flour, plus extra for dusting (1⅓ cups)
- 1 teaspoon salt flakes, crushed
- 30ml extra virgin olive oil, plus extra for rubbing (1½ tablespoons)

Lamb Topping

- 115g lamb mince
- ¼ red onion, very finely diced
- 3 teaspoons finely sliced flat-leaf parsley
- 1 tablespoon pine nuts, lightly toasted
- ¼ teaspoon 7 Spice (baharat)
- ¼ teaspoon salt flakes, to taste
- 25g grape tomatoes, finely diced



METHOD

1. Combine yeast, sugar and half the water in a small bowl and set aside for 10–15 minutes, until it starts to froth.
2. Place flour and a pinch of salt in the bowl of an electric mixer fitted with a dough hook.
3. Add yeast mixture, remaining water and the oil and mix with a spatula until everything is combined.
4. Use the electric mixer to knead for about 5 minutes, until smooth and elastic, or knead by hand.
5. Using lightly floured hands if necessary, shape into a ball, rub with oil and place in a clean bowl. Cover and set aside in a warm place for an hour or so, until doubled in size.
6. Divide into 4 balls, place on an oiled tray, cover loosely with plastic wrap and set aside in a warm place for a further 30–60 minutes, until doubled in size again.
7. Meanwhile, make Lamb Topping: Place lamb, onion, pine nuts, parsley, 7 Spice and salt in a bowl and mix with your hands to combine well. Add tomato, mix to combine and set aside.
8. On an oiled work surface, stretch or roll each ball into an oval about 20cm x 12cm. Place on a baking paper-lined baking tray.
9. Dot lamb mixture evenly over the dough and set aside for 15 minutes.
10. Meanwhile, preheat oven to 260°C (or as close as it can get).
11. Bake for about 12 minutes, until well coloured.
12. Cut lahmacun into slices and serve warm.