



Lahmajun – Turkish Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Glass of flour - 2 Little spoon of salt - 3 gr dry leaven - 1/2 middle spoon of sugar - 1/4 glass of warm water - 150 gr yoghurt - 450 gr tomatoes - 1 medium size onion - 250 gr mince - a pinch of parsley - 5 clove of garlic - 5 green pepper (can be hot.) - Blackpepper

Instructions

1. First the parsleys, onion and green peppers should be mixed greatly. 2. Beat those garlicks. 3. Mix the leaven and sugar including warm water. 4. Cut the lemon into 8 peaces. 5. Cut into cubes the tomatoes you've been pared. 6. Seperate 2 normal spoon of the flour. Then mix it with 2 little spoon salt. 7. Make a kinda pool with your flour add our leaven-sugar mix in it. You'll have an easy dough. 8. Play wit hit gently and leave it to get relax for 30Min. Dont forget to cover with a compessor. 9. Lets prepare the mince by now, mix all the tomatoes, onion, mince, parsley, green pepper, garlic, salt and blackpepper inside a container. Mix it around 5min. 10. Use your dough right there, seperate it into peaces. Peaces can be like an egg in size. 11. Make a slim round with one of that peaces. 12. Cover your slim dough with mince but dont forget to leave 1cm's around the lines. 13. Place them inside the oven you've prepared in 220C before. 14. Wait around 15mins. That's it!