

# Lahmacun



## Description

Lahmacun, often affectionately referred to as 'Turkish pizza,' is a delectable and savory dish that hails from the heart of *Turkey*. This culinary masterpiece is celebrated for its thin, crispy crust that serves as the canvas for a burst of delightful flavors and textures.

At its core, Lahmacun features a well-seasoned mixture of minced meat, typically a combination of lamb and beef, enhanced with ingredients like garlic, paprika, red pepper flakes, and cumin. This fragrant meat blend is skillfully spread onto the thin dough, creating a harmonious marriage of textures and tastes. The artistry continues as it bakes to perfection, emerging with a crispy, golden crust and a rich, savory topping that's nothing short of irresistible.

Traditionally served with a refreshing squeeze of fresh lemon, a crisp lettuce bed, and a sprinkle of vibrant parsley, Lahmacun offers a delightful contrast of flavors and textures. Whether shared with friends and family or

enjoyed as a quick and satisfying solo meal, Lahmacun embodies the essence of *Turkish cuisine* and invites you to savor its unique charm.

## Ingredients

- 250 grams of ground *lamb* (or a lamb and beef mixture)
- 1 medium *onion*, finely chopped
- 2 cloves of *garlic*, minced
- 2 tablespoons of *tomato paste*
- 1 *red bell pepper*, finely chopped
- 1 *green bell pepper*, finely chopped
- 1-2 *tomatoes*, finely chopped
- 1 teaspoon of *paprika*
- 1 teaspoon of ground *cumin*
- 1/2 teaspoon of *red pepper flakes* (adjust to taste)
- *Salt* and *black pepper* to taste
- Fresh *parsley*, finely chopped
- *Olive oil* for brushing
- Thin *pizza dough* or flatbread

## Steps

1. Prepare the Topping;
  - Start by mixing the ground lamb (or a mixture of lamb and beef) in a bowl.
  - Add finely chopped onions, minced garlic, tomato paste, red and green bell peppers, and chopped tomatoes.
  - Season the mixture with paprika, ground cumin, red pepper flakes, salt, and black pepper.
  - Mix everything together until it's well blended.
2. Preheat the Oven;
  - Preheat your oven to a high temperature, around **475°F (245°C)**. Ensure it's fully heated before baking your Lahmacun.
3. Roll Out the Dough;
  - Take a portion of your thin pizza dough or flatbread and roll it into a thin, round shape, similar to the size of a personal-sized pizza.
4. Spread the Topping;
  - Place the rolled-out dough on a baking sheet or pizza stone.
  - Spread an even layer of the prepared topping mixture onto the dough, leaving a small border around the edges.
5. Bake;
  - Carefully transfer your Lahmacun into the preheated oven.
  - Bake for approximately **8-10 minutes** or until the edges are crispy, and the topping is cooked and slightly browned.
6. Serve;
  - Remove your *Lahmacun* from the oven and allow it to cool for a moment.
  - For extra flavor, you can drizzle a bit of olive oil and sprinkle freshly chopped parsley on top.
7. Enjoy;
  - Lahmacun is best enjoyed with a squeeze of lemon juice and a sprinkle of sumac or red pepper flakes for a touch of spice.
  - Feel free to garnish it with fresh herbs like parsley or cilantro.
  - Slice it into wedges and savor your homemade Lahmacun!

These simple steps will guide you to create mouthwatering Lahmacun. Enjoy your delicious meal, and if you have any more questions or need further assistance, don't hesitate to ask!