



JERNEJ KITCHEN

LAHMACUN (TURKISH PIZZA)

Make Lahmacun, or Turkish Pizza, for dinner and gatherings. The thin yeasted dough is filled with ground meat and vegetables and tastes absolutely divine.

MAKES	10	LAHMACUN
PREPARATION:	1	HOUR
BAKE:	20	MINUTES
TOTAL TIME:	1	HOUR 20 MINUTES

DOUGH

- 500 g (4 cups) all-purpose flour
- 280 ml (1 1/8 cups) lukewarm water
- 3 tbsp olive oil
- semola flour, for shaping the dough
- 2 tsp active dry yeast
- 8 g (2 tsp) salt

FILLING

- 400 g (1 pound) ground beef
- 1 green bell pepper
- 2 small onions
- 1/2 red bell pepper
- 3 garlic cloves
- 50 g (1.8 oz) Sujuk sausage
- 2 small tomatoes
- 5 sprigs of parsley
- 1/2 tsp ground black pepper
- 1 1/2 tsp salt
- 1 1/2 tsp sweet paprika powder
- 1/2 tsp red peppercorns
- 1 tbsp tomato paste

DOUGH PREPARATION

Add flour, yeast, and salt to a bowl, stir to combine, then add lukewarm water and oil. Using a spoon, stir to combine, then knead into a smooth dough. Use a stand mixer fitted with a dough hook and knead for 5 minutes, or use your hand and knead for 10 minutes. Once elastic and soft, transfer to a bowl, cover with clingfilm, and leave to proof at room temperature for 30 minutes.

TIP

[We used Žito Hit-Mix pizza mixture for the recipe in Slovenian.](#)

SHAPE THE DOUGH

Divide the proved dough into ten parts. Each piece should weigh around 80g / 2.8 ounces. Shape into balls and place each ball on the floured baking sheet. Make sure there's enough space between them to proof. Cover the baking sheet with a kitchen towel and set aside for 15 - 20 minutes to proof.

FILLING

Add the ground beef to a large bowl. Use a blender or a food processor for the next step. Pulse the green bell pepper, quartered onions, red bell pepper, sausage, sliced tomatoes, and three parsley sprigs to get a chunky paste. Pour this vegetable sauce over the beef in the bowl and stir to combine.

FILLING

Season the mixture with pepper, salt, two sprigs of fresh parsley, paprika powder, and red peppercorns. Add the tomato paste and olive oil and stir to combine.

TIP

2 tbsp olive oil

TO SERVE (OPTIONAL)

2 red onions

4 sprigs of parsley

1 tbsp lemon juice, freshly squeezed

1 tbsp olive oil

1 1/2 tsp sumac

TOOLS AND EQUIPEMENT

bowl

stand mixer (optional)

clingfilm

baking sheet

kitchen towel

blender or an immersion

blender

rolling pin

pizza oven (optional)

Optionally keep the filling in the fridge for up to 2 days.

LAHMACUN

Sprinkle your working surface with semolina flour. Roll each piece of dough in semolina flour, then roll out each piece into a very thin, almost see-through circle. Shake off any excess flour and spread two tablespoons of the meat filling all over the rolled-out dough. Repeat the process until you use all the ingredients.

BAKE

Preheat your pizza oven to 350 °C - 400 °C / 660 °F - 750 °F or use a regular oven. Place a rack in the lowest position in the oven. Use a pizza stone if you have it at home. Preheat your oven to 250 °C / 480 °F. If you're baking Lahmacun in your oven, transfer it to a sheet of parchment paper and bake for 3 - 4 minutes or until perfectly baked. Bake it in your pizza oven for 2 - 3 minutes.

SERVE

Peel the red onion and cut it into thin slices. Add it to a bowl, along with chopped parsley, lemon juice, olive oil, and sumac. Stir and serve with Lahmacun.

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