

## Lebanese Mini-Pizzas with Lamb (Lahem b'Ageen)

Trust the Lebanese to come up with this delicious little lamb pizza recipe.

**Serves 4 - 6**

### **Ingredients for the base:**

- 1 tbs. dried yeast (fast active)
- 1 tsp. sugar
- 1 cup lukewarm water
- 1/2 tsp. salt
- 4 tbs. oil
- 3 cups flour

### **Ingredients for the filling:**

- 350g minced lamb
- 350g chopped onion
- 1/4 tsp. mixed spices (the mixed spices used here are the traditional '7 spices' you can buy off the shelf).
- 5 tomatoes chopped
- 1 red pepper chopped
- 1/4 cup pine nuts
- 2 tbs. oil
- Salt & pepper

### **Directions:**

Combine the filling ingredients in a bowl and leave aside.

***To make the dough:*** Mix the yeast and sugar, with the warm water. Sift flour and salt into bowl, make well in the centre, add oil and yeast mixture. Mix and knead to make a smooth and elastic dough. Cover and leave to rest for 30 minutes, or till it doubles in bulk. Knock dough down, divide into 15 or 20 small balls.

Once the dough is ready, roll out each ball into a circle, spread 1 tbs. of the meat mixture over it. Arrange on an oiled oven tray, and bake in a pre-heated oven for 10 - 15 minutes or until crust is brown. Serve warm with Lana (yoghurt) or salad.

*Say Bismillah and eat!*