

TURKISH LAMB PIDE

DAIRY
FREE

FREEZER
FRIENDLY



 Serves 6

 Prep Time 40 minutes

 Cook Time 20 minutes



INGREDIENTS

Turkish Pide:

- 2 ½ cups flour
- 8g sachet instant yeast
- ½ tsp salt
- ¼ tsp sugar

METHOD

To make the Turkish Pide:

1. Place flour, yeast, salt and sugar into a large mixing bowl. Pour in the oil and water. Mix to form a soft dough
2. Turn out onto a floured surface and knead until smooth, this will take about 5

- 2 tsp olive oil
- 1 cup lukewarm water

Filling:

- 1 small onion, diced
- 400g lean lamb mince
- 6 Tbsp Dukkah*
- ½ tsp **Gregg's Ground Cumin**
- 3 Tbsp **Wattie's Tomato Paste**

Topping:

- 75g feta, crumbled
- 2-3 tomatoes, diced
- 2 Tbsp chopped mint leaves

minutes. Place in an oiled bowl. Cover with plastic wrap and set aside in a warm place to rise. While the bread is rising prepare the filling.

To make the filling:

1. Heat a dash of oil in a frying pan. Add the onion and cook over a low heat until onion softens. Increase the heat. Add the lamb mince and stir-fry, breaking up the mince with a fork if necessary until nearly cooked. Add the Dukkah and **Gregg's Ground Cumin**. Stir in **Wattie's Tomato Paste**. Continue stir-frying until meat is cooked. Do not allow the filling to dry out too much. Add an extra splash of water if necessary. Allow filling to cool.

To assemble:

1. Preheat the oven to 200°C (fan assisted). Grease a baking tray.
2. Divide the dough into 6 even sized pieces. Roll a piece of the dough into an oval shape about ½ cm thick. Place onto the baking tray. Spoon # of the meat filling down the centre of the dough, leaving a 2 cm border around the oval. Fold the sides and squeeze the ends together and fold in. Brush the dough surface with a little oil. Repeat with the remaining dough and filling.
3. Bake for approximately 20 minutes, until the pide is cooked and lightly golden.
4. Top with crumbled feta and diced tomatoes. Scatter over chopped mint and extra dukkah and serve.

TIPS

- The cooked mince filling should be moist but not too dry or too wet. The mince filling should be contained in the pide and not run out.
- For a Dairy Free version of this recipe make sure to use goat's or sheep's feta.
- Cooked mince filling once cooled can be placed in an airtight container and frozen for up to 1 month. Thaw in refrigerator before reheating.

SWITCH IT UP

- Add ¼ tsp **Gregg's Chilli Flakes** with the spices for a chilli hit.