

Treasure Barrel

Turkish Lahmacun – Tasty Pizza Night Twist

20 min Prep time	**12 min** Cook time	**32 min** Total time
4 Servings	**Medium** Difficulty	**Turkish** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 3/4 cup warm water
- [ ] 1 tsp instant yeast
- [ ] 1/2 tsp salt
- [ ] 300 g ground lamb
- [ ] 2 tbsp tomato paste
- [ ] 1 small onion, finely grated
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp paprika
- [ ] 1 tsp ground cumin
- [ ] 1/2 tsp red pepper flakes
- [ ] Salt and pepper to taste
- [ ] Juice of 1 lemon
- [ ] 1/4 cup fresh parsley, chopped

For Serving

- [ ] Lemon wedges
- [ ] Extra parsley leaves

Instructions

1. In a bowl, combine flour, yeast, salt, and warm water; knead until smooth, then cover and let rest for 20 minutes.
2. While the dough rests, mix ground lamb, tomato paste, grated onion, garlic, paprika, cumin, red pepper flakes, salt, and pepper in a separate bowl; let it sit to blend flavors.
3. Preheat the oven to its highest setting (250 °C/480 °F) with a baking stone inside; roll each dough portion thinly, about 12-inch circles.
4. Spread a thin layer of the meat mixture over each crust, leaving a slight border; bake for 8-10 minutes until the edges are crisp and the meat is cooked through.
5. Remove from oven, immediately drizzle with lemon juice and scatter chopped parsley; serve hot with extra lemon wedges.

Nutrition per serving

380 kcal	20 g	42 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a pinch more flour; if too dry, a splash of water helps.
- For an extra smoky flavor, briefly char the crust under a broiler.
- A quick squeeze of lemon just before eating brightens the whole dish.