

06/11/11 - Lahmaçun or Lahmajun

I served *Lahmaçun* hot from the oven to rave reviews from the boys the other night. A fantastic appetizer for summer parties, or anytime, Turkish spiced lamb pizza topped with tomatoes is delicious.

In Turkey and throughout the Mediterranean countries there are many versions of flat breads, pizza, *Laffa*, focaccia and a miniature Syrian cousin *Lahmajeen*. *Lahmaçun*, pronounced lahmajoon are often rolled up like a slice of pizza and



Every time I fly to New York and land at JFK airport, we like to stop at the kosher Turkish restaurant Piyaz in Queens, on our drive to the Jersey Shore, and eat this wonderful dish. Since it is not an occasion that happens frequently, it is time to make my own *Lahmaçun*.

Serves 10 to 14

Dough:

1 cup warm water

1 package dry yeast

1 teaspoon honey

2 tablespoons olive oil

1 teaspoon salt

3 cups bread flour

Topping:

2 tablespoon olive oil

1 large onion, diced small

1 jalepenõ pepper, seeded and minced

2 cloves garlic, minced

salt and pepper

1 pound ground lamb

1/3 cup chopped fresh parsley

1/4 cup chopped fresh mint

1 teaspoon *Baharat*

2 teaspoons *Sumac*

1 teaspoon salt

fresh cracked pepper

1/4 cup tomatoe puree

1 cup fresh tomatoes, diced small

more chopped fresh mint for garnish

2 lemons, garnish

Combine warm water with yeast and honey in a glass measuring pitcher or small bowl and then, add olive oil. Place flour and salt in a food processor work bowl or in a large work bowl to make by hand. Pulse processor once to blend in salt. Next, add water yeast combination and process or mix and knead by hand until a ball of soft dough forms. Remove dough from processor, place in large bowl, and drizzle with olive oil. Cover dough with plastic wrap and then with a tea towel. Leave bowl in a warm place to allow dough to rise.





While dough rises, prepare topping. Heat a 12 inch saute? pan then, add olive oil. Add onions, jalepenõ, and garlic and saute? until translucent and starting to brown. Combine ground lamb with *Baharat*, *Sumac*, salt and spper, Add tomato puree,





When dough has doubled in bulk , punch down and divide into at least one dozen small balls, to roll out into individual size *Lahma?un*. Heat oven to 425°F. When oven is hot, place 2 large rimmed baking sheets in oven to heat or alternatively a



Spread ground lamb topping to edges of each *Lahma?un* and top with a little chopped tomato. When all of *Lahma?un* are prepared remove a hot baking pan from oven, coat with olive oil and place *lahma?un* on hot baking pan. Immediately return pan to oven. Bake until lamb topping is cooked and crust is poofed and



Remove *Lahma?un* from oven, garnish with a bit of chopped mint. Serve hot and enjoy.



2

[+](#) Share / Save [f](#) [t](#) [g](#) [d](#)

Related posts:

1. Lamb Kufte and Stuffed Tomatoes
2. Rice Stuffed Tomatoes, Tomates Yenas
3. Pumpkin Borekas
4. Boyos de Spinaca
5. Boyus With Spinach and Cheese

Related posts brought to you by Yet Another Related Posts Plugin.