

Minced Lamb Pizza Topping

Lightly spiced minced lamb with toasted pine kernels.

This is a **Lebanese**¹ recipe for use with Mini Pizzas².

Ingredients

1 tbsp	pine kernels
approx	
1/2 small	green chilli pepper
1 small	white onion
1	clove garlic
225 g	lean minced lamb
2 ml pinch	ground cumin
2 ml pinch	FAIRTRADE ground cinnamon
2 ml pinch	ground chilli
10 ml	Zaytoun FAIRTRADE olive oil
to taste	FAIRTRADE freshly ground black pepper
some	fresh herbs (mint, basil, parsley, rosemary)
	FAIRTRADE lemon

Method

Notes

Prepare your pizza dough using the Mini Pizza³ recipe, and use this as another topping, or the only topping.

Preparation

Toast the pine kernels on a baking tray in the oven, Gas Mark 3, until golden brown (10 mins).

Skin and chop fine the onion and garlic.

De-seed the chilli pepper and chop very fine.

Wash and chop the fresh herbs.

Cooking

Fry the onion, garlic and chilli for 3 to 5 minutes until the onion is starting to soften.

Add the cumin and cinnamon, and stir.

Add the minced lamb and break into pieces with a spatula.

Continue to fry until the meat is just coloured through.

Adjust the seasoning with salt and pepper as necessary.

Assembly

Mix in the toasted pine kernels and apply as a pizza topping; and bake in the usual way.

To serve

Squeeze some lemon juice onto the pizza and then sprinkle on some chopped herbs.

¹<http://www.fairtradecookbook.org.uk/countries/lebanon.htm>

²http://www.fairtradecookbook.org.uk/recipes/pizza_mini.htm

³http://www.fairtradecookbook.org.uk/recipes/pizza_mini.htm