

LEVEL: ADVANCED

MAKES 2 LARGE  
FLATBREADS

# LAHM BI AJIN

Like the manakeesh flatbreads, this “Middle Eastern pizza” can be adjusted according to taste and seasonality. Beloved as an appetizer, a street snack, or as part of a large table of small dishes known as mezze, it is very common in Greater Syria and Southeastern Turkey, where it is called lahmacun. This popular regional version is topped with minced lamb and hot peppers.

## INGREDIENTS

One quantity of manakeesh dough (page 50)

### Filling

2 tbsp. extra virgin olive oil  
2 small leeks, finely chopped  
1 medium onion, finely chopped  
2 garlic cloves  
½ tsp. finely chopped  
fresh green chili, deseeded  
½ tsp. finely chopped  
fresh red chili, deseeded  
1 lb. (500 g) minced lamb  
1 pinch salt  
1 pinch freshly ground  
black pepper

## DIRECTIONS

Make one quantity of manakeesh dough (page 50). About an hour before the dough is ready for baking, place a baking stone in the bottom of the oven and preheat it to 480°F (250°C). After the dough rises, scatter flour on your work surface, divide the dough into two equal portions, and roll each into a ball. Cover balls with a clean dishtowel to prevent from drying out. Heat oil in a large frying pan and fry leeks, onion, garlic, and chilis until lightly golden. Add the minced lamb and seasoning, and sauté just until the meat changes color. Transfer to a large bowl and allow to cool. Roll out each ball of dough into a thin oval disc. Place each one on a lightly floured baker's peel and cover with topping mixture. Slide discs directly onto the baking stone and bake for 12 minutes.

## GOOD TO KNOW

If you do not have a baking stone and a baker's peel, preheat the baking tray in the oven to create a hot surface, and assemble your lahm bi ajin on a sheet of baking paper to transfer easily to the tray.

