



LAMB PIZZA

with mealie meal

An oblong shaped pizza made with store bought bread dough, baked in the oven with spicy lamb mince, and served with crumbly cottage cheese and mango chutney or a hot chili paste.



SERVES
4 - 6 servings



PREP TIME
10 minutes



COOK TIME
30 minutes



TOTAL COOK TIME
40 minutes

PIZZA BASE

800 g Store bought bread dough
½ cup Mealie meal

LAMB FILLING

1 tablespoon Olive oil
1 medium Red onion, finely chopped
2 cloves Garlic, finely chopped
500 g Lamb mince
2 teaspoons Ground cumin
2 teaspoons Ground coriander
2 teaspoons Paprika
1 teaspoon Salt
1 medium Tomato skin removed and chopped
1 tablespoon Tomato paste
¼ cup Mint leaves, chopped
½ cup Crumbly, cottage cheese
¼ cup Mango chutney or hot chili paste



Prepare the lamb filling:

1. Heat the oil in a pan over medium heat, cook the onion for about 5 minutes. Add the garlic and lamb mince. Loosen the lamb mince with a wooden spoon. Cook for 5-10 minutes until the lamb starts to brown.
2. Add the cumin, coriander, paprika and salt and cook for 1-2 minutes. Add the tomato and the tomato paste. Simmer for a further 5 minutes and then stir in the mint leaves.

Prepare the pizza base:

3. Preheat the oven to 250°C degrees.
4. Toast the mealie meal in a pan until golden brown.
5. Place the bread dough on a lightly floured surface and use half of the toasted mealie meal and knead it into the dough.
6. Divide the dough into four balls and roll each ball into a disc of about 30 cm. Place on a baking sheet which has been sprinkled with the leftover toasted mealie meal. Leave aside to rise slightly.
7. Spread the lamb mixture over the dough leaving a 2 cm border. Fold in the two long sides to form an oval. Twist the ends.
8. Bake for 10-12 minutes or until crisp and golden.
9. Place the cottage cheese and mango chutney in a bowl, mix lightly and drizzle over the pizza and scatter with extra mint.

