



Turkish Pizza with Red Hot Spiced Lamb and Tomatoes

Recipe courtesy of Joanne Weir. For more information on Joanne, visit joanneweir.com.

Ingredients

4 ounces (115 g) fontina, coarsely grated
2 ounces (57 g) mozzarella, coarsely grated
4 tbsp (60 ml) extra virgin olive oil
2 cloves garlic, minced
1 small onion, finely chopped
½ lb (230 g) pound ground lamb
½ cup (120 ml) peeled, seeded and chopped plum tomatoes, fresh or canned
1 tbsp (15 ml) tomato paste
3 tbsp (45 ml) fresh parsley, chopped
3 tbsp (45 ml) pine nuts, toasted
large pinch ground cinnamon
large pinch ground allspice
large pinch cloves
⅛ tsp (1 ml) crushed red pepper
Salt and freshly ground pepper
1 to 2 tsp (5 to 10 ml) lemon juice
1 recipe Weir's Dough for Pizza (see below for recipe)

Instructions

Using a convEGGtor, set the EGG for indirect cooking at 500°F/260°C. Add a Pizza & Baking Stone to preheat.

Grate the two cheeses and combine. Combine 2 tablespoons olive oil and garlic and let sit 30 minutes.

Heat the remaining 2 tablespoons olive oil in a large skillet and sauté onions until soft, about 10 minutes. Add the lamb, tomatoes, tomato paste, parsley, pine nuts, spices, ¼ teaspoon salt and ¼ teaspoon black pepper and cook slowly, uncovered 10 minutes. Add lemon juice and mix well.

On a Dough Rolling Mat, halve the dough and roll out two ¼ inch (6 mm) thick rounds; transfer one to a heavily floured Pizza Peel. Brush the dough with the garlic oil. Sprinkle half of the combined cheeses on top and then half of the spiced lamb mixture. Transfer the pizza onto the stone and bake until golden and crisp, 8 to 10 minutes. Repeat for second pizza.

Makes two 9 inch (23 cm) pizzas

Joanne Weir's Pizza Dough

Ingredients

¼ cup plus 2 tablespoons lukewarm water (110°F/43°C)
2 teaspoons active dry yeast
2 cups all-purpose flour
½ cup lukewarm water (110°F/43°C)
½ teaspoon salt

Instructions

To make a sponge, combine $\frac{1}{4}$ cup plus 2 tablespoons lukewarm water, yeast and $\frac{1}{4}$ cup of the flour in a large bowl. Let stand for 20 minutes until it bubbles up. Add the remaining $1\frac{3}{4}$ cup flour, $\frac{1}{2}$ to $\frac{3}{4}$ cup lukewarm water and salt. Stir together with a wooden spoon to mix the dough thoroughly. Turn the dough out onto a floured surface and knead the dough for 10 minutes until it is soft yet still very moist. Oil a bowl. Place the dough in the bowl and turn it over to coat it with oil. Cover bowl with plastic wrap tightly and a towel and put in a warm place, at least 70° to 75° F (21° to 24° C). Let it rise for 2 hours or until it has doubled in size.