

## Lebanese pizza with beef

Everyone knows the classics, as there's probably no one here who hasn't had Italian pizza! But what about the... Middle Eastern one? Lebanese pizza Lahm bi Ajeen with beef and tomatoes, enhanced with harissa and herbs, served with ayran, is a Middle Eastern dish that you simply must try! Indulge in its extraordinary flavor, and who knows, maybe in the meantime, this pizza will become your favorite?

### INGREDIENTS

- 1 packet of dry yeast
- 1 teaspoon of sugar
- 700 g of all-purpose flour
- 400 ml of water
- 300 g of ground lamb or beef
- 1-2 large tomatoes or 1 can of tomatoes
- 1 large onion
- 3 cloves of garlic
- 1 bunch of parsley
- ½ bunch of fresh mint
- 1 tablespoon of Jasmeen harissa
- 1 teaspoon of seven spice mix
- 1 teaspoon of sweet paprika
- Salt and pepper to taste
- Jasmeen ayran
- 2-3 lemons



### Preparation:

Sift ⅓ cup of flour. Mix the dry ingredients: flour, salt, and yeast. Then make a well in the dry ingredients and start pouring in warm water in a thin stream, kneading the mixture for 5 minutes, adding the remaining flour as needed until a smooth, soft, and elastic dough forms. Let it rise for 2-3 hours.

Blend the tomatoes, onion, and herbs. Mix all the ingredients with the meat and harissa, seasoning to form a uniform, slightly runny mixture. Then shape the dough into small balls (8-12, depending on size), which are then rolled out thinly and topped with the meat.

Bake in a preheated oven at 240 degrees for 10-12 minutes, until the dough has golden edges and the meat is cooked through. Serve warm, generously drizzled with lemon juice. Ayran can be served as a drink.