

MIDDLE EASTERN-STYLE PIZZA

<i>Ingredients</i>	<i>Equipment</i>
1 Medium Brown Onion	Chopping Boards
2 Cloves Garlic	Knives
300 Grams Minced Beef	Spoon and Cup Measures
¼ Teaspoon Cayenne Pepper	Mixing Bowls
2 Teaspoons Ground Cumin	
½ Teaspoon Ground Cinnamon	
1 Beef Stock Cube	
¾ Cup Water	
1 Medium Tomato	
¼ Cup Chopped Parsley	
1/3 Cup Chopped Mint	
Salt and Pepper to taste	
Chilli Pesto optional	
1 x 400g Afghan Bread or 2 – 24cm round pizza bases	
1 Cup Greek-Style Yogurt	
1 Teaspoon Sumac	
Oil for Frying	

What to do

1. Pre heat oven to 200 °
2. Get out all required equipment
3. Weigh and measure ingredients
4. Peel and dice onion.
5. Peel and crush garlic
6. Chop Tomato finely
7. Chop Parsley
8. Chop Mint
9. Heat oil in the frypan. Add the onion and garlic. Cook, stirring, until onion is soft.

10. Add the mince. Cook, stirring, until browned.
11. Add Cayenne pepper, Cumin, Cinnamon and salt and pepper to taste; stir until fragrant.
12. Add crumbled stock cube, water and chopped tomato to the pan. Cook, over a medium heat until most of the liquid is evaporated. Remove from the heat.
13. Stir in the parsley and half the mint.
14. Place Afghan bread or pizza bases on oven trays.
15. Spread a generous amount of the Chilli pesto on the bread.
16. Press mince mixture onto bread, leaving a 3cm border.
17. Bake in the oven for about 12 minutes or until browned lightly.
18. Serve pizzas topped with yogurt and sprinkled with remaining mint and the sumac.
19. Enjoy.