

Blended Turkish Flatbread Pizza



4

Serves

15 mins

Prep Time

20 mins

Cook Time

Ingredients

Base

- **1½ cups** self-raising flour
plus extra for kneading
- **1 tsp** salt
- **1 cup (250ml)** Greek style yoghurt

Topping

- **200g** Meadow Mushrooms
blended with the mince
- **200g** Quality Mark lamb mince
blended with the Meadow Mushrooms
- **2 Tbsp** olive oil
- **1** red onion
finely chopped
- **2-3** garlic cloves
chopped
- **1 tsp** chilli
optional, minced/crushed

- **1** red capsicum
thinly sliced
- **150g** feta
crumbled
- **¼ cup** flat-leaf parsley
chopped + extra for sprinkling
- smoked paprika
to sprinkle

Method

For the Pide

- 1 Heat the oven to 220°C fan bake.

- 2 To make the base, put the flour, salt and yoghurt into a bowl and mix together with a fork. Turn out onto a clean bench top and knead, adding extra flour as needed, for about 2 minutes to form a smooth, not sticky, dough.

- 3 For the topping, heat the oil in a frying pan and sauté the onion, garlic and chilli with a sprinkle of salt, if using, for a few minutes.

- 4 Finely chop the mushrooms (or blitz in the blender) to replicate mince, then add to the pan with the mince and cook, stirring for 5 minutes.

- 5 Divide the dough into 2 or 4 pieces and roll/stretch out with more flour, to canoe-shaped flat breads and place on well-greased or lined baking trays. Roll over the edges a little to form a lip. Spread the filling over each dough base and top with the capsicum, then the feta or mozzarella.

- 6 Bake for 10-12 minutes until golden and bubbling. Remove from oven and sprinkle with a little parsley and sumac or paprika.