

Turkish Pizza

Ingredients

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| 4 1/2 c Flour | 2 3/4 t Salt |
| 1 T Yeast | 2 1/2 T Olive Oil |
| 1 c Warm Water | 1 Green Bell Pepper (chopped) |
| 1 Red Bell Pepper (chopped) | 1 1/2 Onion (chopped) |
| 3 Tomato (chopped) | 2 clv Garlic (minced) |
| 1/4 c Parsley (chopped) | 1/2 lb Ground Beef (or lamb) |
| 1 1/2 t Tomato Paste | 1 t Paprika |
| 1/2 t Red Pepper Flakes | 1/4 t Ground Black Pepper |
| 1 Lemon (cut into wedges) | 4 c Romaine Lettuce (chopped) |

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Instructions

1. Mix the flour and yeast in a medium bowl. Add 1 1/2 teaspoon salt and mix well. Add 1 1/2 tablespoon oil and mix until well distributed.
2. Add 3/4 cup of water and mix well. Continue adding a little water at a time until the dough starts to come together. Turn the dough out onto your counter and knead until a soft and supple dough forms, 3-5 minutes. Cover the dough with plastic wrap and let it rest for 1 hour.
3. Process the peppers, 1 onion, 1 tomato, garlic, and parsley in your food processor. Once the veggies are finely pureed, transfer them to a fine mesh sieve placed over a bowl. Lightly strain the veggie mixture of excess juices, reserve the juices for later.
4. Place the vegetable puree in a large bowl along with the raw ground meat, 1 tablespoon olive oil, tomato paste, paprika, red pepper flakes, 1 1/4 teaspoon salt, and pepper.
5. Mix well until a soft paste forms. If the mixture looks dry, add a splash of the reserved vegetable juices to the meat mixture. Cover the meat mixture and let the flavors develop for 30 minutes.

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6. Near the end of your rising time, preheat your oven to 450 degrees and place a pizza stone in the oven. Knock back the dough and divide it into 12, roughly even pieces. Roll each piece into a ball.

7. On a pizza peel, work with one ball of dough at a time. Roll each ball out to roughly 5"x7". Spread a scant 1/4 cup of filling over top of each piece of dough, spreading the filling with a rubber spatula to cover the entire piece of dough and pressing the filling into the dough. The topping shouldn't fall off when you go to move the dough.

8. Transfer the topped pieces of dough onto the hot pizza stone. Stretching the dough to a very thin sheet of roughly 7x10 inches as you transfer it. Bake the pizzas for 9-11 minutes, until the edges are starting to turn golden brown.

9. Continue making more pizzas while the first one bakes. Once pizza is done, transfer them onto a wire cooling rack, and place the next pizza onto the hot pizza stone. Continue with the rest of the dough and filling.

10. To serve top with tomatoes, lettuce, and onion then squeeze a wedge of lemon on top.