

# Middle Eastern Flatbreads with Black Savourine Log

SERVES: 4-6



## INGREDIENTS

### Flatbreads

- 700g self-raising flour
- 700g natural yoghurt
- 1 tsp baking powder
- sea salt

### Middle Eastern Lamb

- 200g lamb mince
- 1 large tomato finely diced
- 1 small brown onion grated
- 2 cloves garlic crushed
- ¼ tsp ground coriander
- ⅛ tsp ground cinnamon
- ¼ tsp sweet paprika
- ¼ tsp ground cumin
- ½ tsp chilli flakes
- ½ chilli chopped seeds removed
- 1 tbsp finely chopped parsley
- 2 tbsp tomato paste
- ¼ cup extra virgin olive oil

### Toppings

- 100g Yarra Valley Dairy Black Savourine goats cheese log sliced into pieces
- 12 colourful cherry tomatoes cut into quarters
- 100g store bought hummus
- Handful of parsley leaves, roughly chopped
- 2-3 tbsp of extra virgin olive oil
- 2 tbsp toasted pinenuts

## METHOD

### Flatbreads

1. In a bowl mix all ingredients together with a spoon, then using hands, fold the mix together.
2. Sprinkle flour on a clean bench. Place the dough on top. Knead for a minute until mix is brought together.
3. Place in a lightly floured bowl, cover and rest. Meanwhile prepare your lamb mix.

### Middle Eastern Lamb

4. Preheat oven 220°C fan forced.
5. In a large bowl combine oil, tomato paste, parsley, and all spices and stir with a fork until well combined. Stir in lamb mince, onion, garlic, and tomato and season with salt and pepper. Set aside.
6. Divide the flatbread dough into 4. Using a rolling pin on a lightly floured surface, roll each out in long oval shape, approx. 3mm in thickness. Place the dough on a baking tray lined with baking paper.
7. Divide the lamb mixture between the 4 flatbread doughs and spoon evenly over the dough. Randomly place Yarra Valley Dairy Black Savourine cheese over the lamb mixture.
8. Bake in the hot oven for approx. 6-8 minutes or until the dough is golden brown, the topping is cooked and cheese melted.
9. Garnish with dollops of hummus, cherry tomatoes, pinenuts and parsley, and then drizzle with olive oil. Serve warm or at room temperature.
10. Note: if you prefer, you can buy pre made flatbreads.

