

AFRICAN LAMB



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

120g Minced Berbere Spiced Lamb
(or use harissa seasoning)

65g Small Diced Red Onion

1 Tsp Tahini Paste

2 Tsp Natural Yoghurt

10g Pomegranate Seeds

Torn Mint leaves

METHOD

Take a 10" Dr.Oetker Rising Dough Base from the freezer.

Simmer the lamb mince with the Berbere spice and 100ml of water until cooked, drain off and leave to cool.

Spread the lamb over the base, add the red onions.

Bake until the dough crust has risen and gone golden brown and sprinkle the pomegranate seeds over.

Mix the tahini and yoghurt and drizzle over the finished pizza.

