

## **Lamb Pies**

Lahma bi Ajeen - Lebanon

### **INGREDIENTS:**

Servings: 12 people

#### Khubz (pita bread) dough:

Fresh yeast	1/2 oz
Warm water	about 1 1/2 cups
Sugar	1/2 tsp
Plain flour	3 1/4 cups
Olive Oil	2 tbs
Salt	1/3 tsp

#### Lamb filling:

Olive oil	3 tbs
Large chopped onion	1
Ground lean lamb	1 pound
Pine nuts	1/3 cup
Allspice	1/4 tsp
Sumac	1 tsp
Salt and freshly ground pepper	to taste
Peeled and chopped tomatoes	1 cup
Tamarind syrup or lemon juice	3 tbs
Oil	for greasing

### **TOOLS:**

Bowl or electric mixer  
Kitchen towel  
Chef's knife  
Cutting board  
Frying pan  
Wooden spoon  
Pepper mill  
Rolling pin  
Baking sheet

### **INFO:**

Although originally popular at weddings, as the three corners of the pie representing the "marriage" of sky, earth and sea, this dish is now served at any celebration.

**TIME:**

prep time : 01:45

cook time : 00:12 - 00:15

**PREPARATION:**

**Prepare the pita dough:**

Dissolve the yeast in 1/4 cup of warm water. Add the sugar and let rest until it becomes bubbly, approximately 5 minutes.

Mix the yeast mixture, half of the flour and the remaining water. Blend well. Cover with a kitchen towel and let rest for 45 minutes.

Mix in the rest of the flour, salt and olive oil. Knead the dough until it becomes smooth and elastic, approximately 15 minutes. Add more flour or water if the dough becomes too sticky or too firm. Form the dough into a ball and coat with olive oil. Place the dough in an oiled bowl, cover with a kitchen towel and let rest for 1 1/2 hours.

Punch the dough down then knead for 3 minutes. Cut the dough into 12-16 pieces. Using the palm of your hand and a floured work surface, form the dough into balls. Place the balls on the floured work surface, cover with a kitchen towel and let rest for 30 minutes.

**Prepare the lamb filling:**

Heat the olive oil and fry the onion until it becomes soft. Add the ground lamb and continue frying until the meat begins to crumble. Add the pine nuts, spices and tomatoes. Season to taste with salt and freshly ground pepper. Cook until most of the liquid evaporates, approximately 8 minutes.

Add the lemon juice or tamarind and let cool.

**Prepare the lamb pies:**

Preheat the oven to 400° F.

Punch the dough down. Roll out the dough balls into 4 inch rounds for flat lamb pies and 6 inch rounds for triangular lamb pies. Spoon some stuffing onto the center of each round. Leave the pies open or close the triangles. Put all the pies on a greased baking sheet. Bake for 12-15 minutes. Serve hot with lemon wedges or yogurt.