



## Lamb Salami Pizza w Fresh Rocket & Labneh Dressing

|             |        |             |        |               |       |             |                  |
|-------------|--------|-------------|--------|---------------|-------|-------------|------------------|
| <b>Prep</b> | 20 min | <b>Cook</b> | 20 min | <b>Serves</b> | 2 - 4 | <b>Dish</b> | Brunch/<br>Lunch |
|-------------|--------|-------------|--------|---------------|-------|-------------|------------------|

### Lamb Pizza

**40G TOMATO PUREE**  
**2 CLOVES GARLIC, CRUSHED**  
**2 TBSP OLIVE OIL**  
**¼ CUP TOMATO SAUCE**  
**2 X PIZZA BASES**  
**20 SLICES LAMB SALAMI**  
**½ RED ONION, FINELY SLICED**  
**½ RED CAPSICUM, DESEEDED, FINELY SLICED**  
**75G CHERRY BOCCONCINI**  
**100G FETA**  
**50G ROCKET**  
**HANDFUL MINT / PARSLEY CHOPPED**  
**SALT AND PEPPER**

### Method:

**MIX TOGETHER THE PUREE, GARLIC, OLIVE OIL AND TOMATO SAUCE. ADD A LITTLE MORE OIL IF IT'S A LITTLE THICK. SET ASIDE.**

**PREHEAT OVEN TO SUGGESTED PACKET TEMPERATURE. IF YOU HAVE ONE, POP YOUR PIZZA STONE IN TOO. DUST YOUR BENCH AND TAKE YOUR BASES, DIVIDE THE TOMATO SAUCE AND SPOON / SPREAD ALL OVER. TOP WITH SALAMI, ONION AND CAPSICUM. RIP THE BOCCONCINI INTO BITE SIZED PIECES AND SPRINKLE OVER THE TOP.**

**TAKE HALF THE FETA, CRUMBLE IN YOUR FINGERS AND SPRINKLE OVER THE PIZZA, DRIZZLE WITH A LITTLE MORE OIL, SEASON WITH PLENTY OF BLACK PEPPER AND A LITTLE SALT. WHEN THE OVEN IS TO TEMPERATURE, POP IN AND BAKE UNTIL THE CHEESE HAS MELTED AND THE CRUST IS GOLDEN AND GORGEOUS. REMOVE FROM THE OVEN. SPRINKLE OVER THE ROCKET, REMAINING FETA AND GARNISH WITH LABNEH DRESSING, CHOPPED HERBS AND A SPOONFUL OF THE DUKKAH.**

### Chipotle Hazelnut Dukkah

**1/3 CUP HAZELNUTS**  
**¼ CUP SESAME SEEDS**  
**1 ½ TBSP CORIANDER SEEDS**  
**1 TBSP CUMIN SEEDS**  
**PINCH SALT**

**POP THE SEEDS IN A SMALL, NON-STICK FRYING PAN, PLACE OVER A MEDIUM HEAT AND TOSS IN THE PAN UNTIL THE SESAME SEEDS ARE GOLDEN AND ALL THE SEEDS ARE SMELLING DIVINE. ALLOW TO COOL THEN POP IN A BLENDER WITH THE HAZELNUTS AND BLITZ UNTIL YOU HAVE A COARSE CRUMB. OR POUR INTO A MORTAR AND PESTLE AND BASH UNTIL YOU HAVE THE SAME RESULT. ADD THE SALT, MIX AND POUR INTO A JAR.**

**WILL KEEP IN THE FRIDGE FOR UP TO A MONTH AND IN THE FREEZER FOR LONGER.**

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## **Green Tomato, Avocado & Parmesan Salad w Labneh Dressing**

**1/2 LEMON**

**½ KG GREEN TOMATOES, SLICED INTO QUARTERS**

**50G ROCKET**

**1 RIPE AVOCADO, SLICED**

**20G PARMESAN CHEESE**

### **Labneh Dressing**

**2 BALLS LABNEH**

**DRIZZLE OF LEMON OLIVE OIL OR REGULAR**

**PINCH CHILLI**

**SALT AND BLACK PEPPER**

**WHISK INGREDIENTS TOGETHER, TASTE AND SEASON.**

### **Method**

**SQUEEZE THE JUICE OF THE LEMON INTO A LARGE BOWL, PLACE THE TOMATOES, ROCKET AND AVOCADO ON TOP AND GIVE THEM ALL A GENTLE TOSS, DRIZZLE OVER THE LABNEH DRESSING. TOSS GENTLY. GARNISH WITH GRATED PARMESAN CHEESE AND A SPRINKLE OF THE HAZELNUT CHIPOTLE DUKKAH.**

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