

Greek Style Lamb Pizza



We are so lucky with our lamb in Australia, so here is our beautiful Greek style gourmet lamb pizza!

Ingredients

3 cups "00" flour	½ cup Hardcore Carnivore Camo Game and Lamb seasoning
290 ml tepid water	1 ½ cups shredded mozzarella cheese
2 tbsp Mt Zero olive oil	½ red onion, finely sliced
½ tsp salt	1 cup pitted kalamata olives
1 tsp sugar	150g feta cheese, crumbled
2 ½ tsp yeast	Handful fresh rocket, to serve
½ cup Leggo's tomato paste	½ cup tzatziki dip, to serve
2 small lamb backstraps	

Directions

Step 1 – Place flour, water, olive oil, salt, sugar and yeast into a bread maker, select the program and press start (see note).

Step 2 – Tip dough out onto a floured surface and roll out to fit your pizza trays, dusting with extra flour if required.

Step 3 – Coat the lamb backstraps evenly with the Hardcore Carnivore Camo seasoning.

Step 4 – Grill seasoned lamb backstraps on your barbecue, cook at around 350°C – 660°F, turning regularly. Use a digital thermometer to check minimum internal temperature of 55°C – 130°F. Allow lamb to rest.

Step 5 – Brush the pizza base with some Mt Zero olive oil, sprinkle with salt, then drizzle over some tomato paste (thin the tomato paste with a little water until drizzling consistency is reached).

Step 6 – Sprinkle over mozzarella cheese, then layer thinly sliced lamb, red onion, olives and feta cheese.

Step 7 – Place the first pizza tray (with pizza) onto the hot pizza stone and roast over indirect heat for 12 - 15 minutes, or until the base is crispy.

Step 8 – Top cooked pizza with rocket leaves and drizzle with tzatziki dip to serve. Cook remaining pizzas.

