

Greek Style Lamb Pizza



Ingredients

2 cups plain flour	1 lamb backstrap, trimmed
7g dried yeast	2 tbsp Hardcore Carnivore Camo seasoning
1 tsp caster sugar	1/2 red onion, finely sliced
1 tbsp olive oil	1 cup pitted kalamata olives
200ml warm water	150g feta cheese, crumbled
1 tsp salt	2 cups shredded mozzarella cheese
½ cup tomato paste	Handful fresh rocket, to serve
2 tsp dried oregano	½ cup tzatziki dip, to serve
1 Lebanese eggplant, sliced into 5mm slices	

Directions

Step 1 – Place flour, yeast, sugar, olive oil and water into a large bowl and mix until combined and sticky. Tip out onto a floured surface and sprinkle with salt. Knead mixture for 5 minutes or until smooth, dusting with extra flour if required.

Step 2 – Place dough into a bowl, cover with a cloth and allow to rise for 2 hours in a warm spot.

Step 3 – Heat the BBQ to medium – high heat (200 - 220°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray. Place a pizza stone into the cold BBQ, away from direct heat, to preheat. Preheat the pizza stone for at least 30 minutes.

Step 4 – Coat the lamb backstrap evenly with the Hardcore Carnivore Camo seasoning.



Step 5 – Grill eggplant slices until charred on both sides. At the same time, grill the seasoned lamb backstraps directly on the grill, over direct heat, turning regularly. Use a digital thermometer to check minimum internal temperature of around 55°C – 130°F. Remove the eggplant and the lamb from the BBQ, cover loosely and allow to rest.

Step 6 – Cut dough into equal pieces (4 pieces for large pizza stone and tray, 6 for small pizza stone and tray). On a floured surface, roll out the dough to fit your pizza tray. Place dough onto lightly floured pizza trays.

Step 7 – Spread a small amount of tomato paste across the surface of the rolled dough, then sprinkle with the dried oregano. Top with the eggplant slices, the thinly sliced lamb, red onion, olives and feta cheese. Top evenly with a small handful of mozzarella cheese.

Step 8 – 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 and the mozzarella is bubbling.

Step 9 – Remove the cooked pizza from the BBQ and top with rocket leaves and drizzle with tzatziki dip. Serve immediately while you cook the remaining pizzas.

