

# Peruvian Lamb Pizza

*Cumin roasted Lamb, egg, chilli, potatoes, olives & huancaína sauce*

## Peruvian Lamb Pizza

### INGREDIENTS

- 250g pizza dough, rolled into 28cm round
- 250g **Anchor Food Professional IQF extra stretch + Mozzarella**
- 150g pizza sauce Cumin
- 80g cumin Lamb, cooked
- 1-2 tsp. Sliced chilli
- 50g Sliced olives
- 50g roast potato, diced
- Garnished W/
  - 1ea egg, hard boiled
  - 3Tbspn Huancaína sauce (yellow Aji Amarillo chilli cheese sauce)

### METHOD

1. Evenly spread pizza sauce onto base working from the inside to the outside leaving a 1-2cm for the crust.
2. Evenly spread cheese over the tomato base, working from the outside inwards to the center
3. Top the pizza with cumin lamb, potato, olives and sliced chilli
4. Bake in oven @250°C for 6 mins.
5. Slice pizza into 8 equal slices and finish with grated egg yolk and lashings on huancaína chilli cheese sauce

## Cumin roasted Lamb Mince

### INGREDIENTS

- 500g Lamb mince
- 2Tbspn Cumin seeds (toasted and ground)
- 1tspn sweet paprika
- Olive oil
- Season to taste

### METHOD

1. In a bowl, mix the lamb mince, cumin and paprika, leave covered in the fridge for 2 hours to marinate
2. Season mix to taste
3. On a lined baking tray roughly break into small pieces 1-2g each (like a rough broken meatball) ,
4. Drizzle over olive oil and bake @160c for 5mins. Ensuring it stays moist and a touch undercooked so it can finish cooking on the pizza and not dry out

## Huancaína sauce (chilli cheese sauce)

### INGREDIENTS

- 6-7 lrg yellow chilli peppers, roasted peeled and pureed
- or
- 125g jarred aji amarillo paste
- 4 Tbsp. olive oil
- 125g shallots, rough chopped
- 2ea garlic cloves
- 150ml **Anchor blue top milk**
- 500g **Mainland creamy feta**
- 20g-50g Bread, stale is better (preferably sour dough)
- Salt, to taste
- Freshly ground black pepper, to taste

### METHOD

1. Remove and discard the seeds from the yellow chile peppers and chop the peppers into 1-inch pieces.
2. Heat the oil in a skillet; add the onion, garlic, and chilli (or paste) and sauté until the onion has softened, 3 to 5 minutes. Remove from the heat and let cool.
3. Place the onion/chile mixture in a food processor or blender. Add the milk and blend.
4. Add the feta cheese and bread, blend until smooth.
5. The sauce should be fairly thick, if not thick enough, add a little more bread
6. Season the sauce with salt and pepper to taste.