

Peruvian Lamb Pizza

Cumin roasted Lamb, egg, chilli, potatoes, olives & huancaina 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	Huancaina 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 huancaina 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

Huancaina 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 chili (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.