

## Lamejun (Armenian Pizza)

A long time ago, in a place far, far, from New Mexico, I stopped for a quick bite at an [Armenian bakery](#). There, I had a pizza that was memorable enough for me to attempt to recreate it 30 years later. Here's my best shot; you will not be disappointed. Serves 6

### Ingredients for the Crust

3 tsp yeast  
¼ tsp sugar  
1¼ cups warm water  
¼ cup vegetable oil, plus a bit extra  
½ tsp salt  
3¼ cups white flour, plus a bit extra

### Ingredients for the Topping

1 lb ground lamb  
2 cups onion, minced  
1 cup red bell pepper, minced  
3 Tbs tomato paste  
½ cup diced tomatoes (fresh or canned)  
1 tsp minced garlic  
1 tsp ground allspice  
½ tsp smoked paprika (sweet paprika is ok, if that's all you have)  
¼-½ tsp cayenne pepper  
Salt and ground black pepper  
6 Tbs fresh parsley, chopped  
6 oz crumbled feta cheese

### Technique

1. Combine the yeast, sugar, salt, oil, and water in jar and shake vigorously.
2. Put the flour in a medium bowl and then blend in the liquid with a spoon. If it seems a bit dry, add a bit more water before kneading.
3. Transfer the dough to a work surface. Coat your hands with some oil and knead the dough (100 strokes or so) until it is smooth and elastic, adding just enough flour to prevent sticking.
4. Clean the bowl and oil it. Place the dough in the bowl and cover with plastic wrap or a vaguely damp towel. Place in a warm location and allow to rise until doubled (about 1 hour).
5. Meanwhile, place the lamb, onions, diced peppers, tomatoes, tomato paste, garlic, spices, and salt in another bowl and mix well.
6. After the dough has risen, divide into 6 equal pieces and place on a floured surface. Using a floured rolling pin, roll out each ball of dough into a circle about 6-8 inches across.
7. Preheat the oven to 450°F and lightly oil two large baking sheets. Put the dough circles on the baking sheets, leaving some room in-between them.

8. Divide the topping into six portions, and spread one portion across each dough circle. Sprinkle the parsley and feta cheese over the topping. Bake until the crust is crisp and the topping is browned about 15 minutes.