

INGREDIENTS:

LAMB AND PISTACHIO PIZZAS WITH POMEGRANATE MOLASSES

- 120g soft goat's cheese
- 1/3 cup (80g) sour cream
- 1/4 cup mint leaves
- Juice of 1/2 lemon
- 250g Tingle Ridge Farm lamb backstrap, trimmed
- 1 tbsp Dijon mustard
- 1 tbsp olive oil
- 2 Lebanese breads
- 250g chargrilled eggplant slices, cut into strips
- 1 long green chilli, sliced
- Roughly chopped pistachios and pomegranate molasses to serve.



- Preheat the oven to 200°C and line 2 baking trays with baking paper.
- Place the goat's cheese, sour cream, mint leaves, and lemon juice in a bowl and stir until smooth. Season and set aside.
- Coat lamb with Dijon mustard and season. Heat oil in a large non-stick frypan over medium heat. Add lamb and cook, turning, for 2-3 minutes for medium-rare. Remove from the pan and set aside to rest for 5 minutes, then cut into thin slices.
- Spread half the goat's cheese sauce over 1 Lebanese bread, then add half the eggplant. Repeat with remaining Lebanese bread and toppings. Place pizzas on prepared trays and bake for 8 minutes or until golden. Scatter with the lamb and return to the oven for a further 2 minutes or until just heated through.
- Top pizzas with chilli, pistachios, and extra mint leaves, then season and drizzle with pomegranate molasses.

