

# Spiced Lamb & Tahini Toasties

Serves 6



## Ingredients

For the pitta:

- 400g minced lamb
- 1 onion, finely chopped
- Large handful of fresh parsley, finely chopped
- 1/4 teaspoon cinnamon
- 1/2 teaspoon salt
- Freshly ground black pepper
- 6 pitta bread

This makes 250ml of tahini sauce

- 3 tbsp lemon juice
- 100g tahini
- 100ml cold water
- 1 crushed garlic clove
- 1/2 tsp salt

## Method

Pre-heat the oven to 200C and line a baking tray with baking parchment.

Make the tahini sauce first:

Add the lemon juice to the tahini and mix by hand with a fork or whisk. The mixture will become thick and fluffy. Now start adding the cold water, a little at a time and continue to mix. Keep on adding and mixing until the mixture becomes thick like cream and there are no lumps in the sauce. Add the garlic and salt.

For the Lamb Pittas:

Mix the minced lamb with the onion parsley, cinnamon, salt and pepper. Knead the mixture with your hands until it is really well combined.

Split the pittas and spread the lamb mixture in a thin layer over one half of the pitta. Close the lid and drizzle each pitta with a couple of teaspoons of the tahini sauce.

Bake in the oven for 10-15 minutes.

These are extremely delicious and go well with a green salad.

The sauce is quite fascinating for children to make with the texture change and I've not met a child yet who hasn't enjoyed eating these!

This recipe is adapted from 'Everyday Lebanese Cooking' By Mona Hamadeh. You can find Mona on Twitter @MHamadehCooking

**TWO  
TEASPOONS**  
COOKERY

