

# Beef Lule Lahmajun Recipe

## Ingredients:

### For the Dough:

- 2 1/4 cups all-purpose flour
- 1 teaspoon active dry yeast
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1 cup warm water

### For the Beef Lule Filling:

- 2 lb beef lule
- 6 cloves minced garlic
- 2 tomatoes (boil first so the skin peels off)
- 1 bunch parsley
- 1 medium white onion
- 1 tbsp pepper paste
- 2 tbsp tomato paste
- 1 tsp Aleppo pepper
- 2 tbsp salt (accordingly)
- Black pepper (accordingly)
- Lemon juice (accordingly)

### For Assembly and Garnish:

- Sumac (optional, for garnish)
- Lemon wedges
- Fresh parsley leaves

## Instructions:

### Prepare the Dough:

- In a small bowl, combine the warm water, sugar, and yeast. Let it sit for about 5 minutes until it becomes frothy.
- In a large mixing bowl, combine the flour and salt. Pour the yeast mixture into the flour and mix to form a dough.
- Knead the dough on a floured surface for about 5-7 minutes until it's smooth and elastic.
- Place the dough back in the mixing bowl, cover it with a clean kitchen towel, and let it rest for about 1 hour or until it doubles in size.

### Prepare the Beef Lule Filling:

- Combine all the ingredients with the ground beef and allow the mixture to rest for a minimum of thirty minutes.

### Assemble and Bake the Beef Lule Lahmajun:

- Preheat your oven to 375°F (190°C)
- Divide the dough into 6 equal portions and roll each portion into a thin circle, about 1/8-inch thick.
- Place each dough circle on a piece of parchment paper for easy transfer to the oven.
- Spread a generous amount of the beef lule filling evenly over each dough circle, leaving a small border around the edges.
- Bake until the edges become golden brown and the meat is cooked through.

### Serve:

- Remove the Beef Lule Lahmajun from the oven and garnish with sumac, fresh parsley leaves, and lemon wedges.
- Slice and serve hot.