

Shamburak



Recipe

- 1 Pizza dough divided into 4 smaller doughs
- 2 cups Mushrooms Rinsed and diced
- 1 15oz can Green Lentils Rinsed and drained
- 2 Red Onions Sliced
- 1 tbsp Dried Thyme
- 1 tbsp Smoked Paprika
- Pinch of salt
- 2 tbsp Sesame Seeds
- Pinch of Chili Powder
- 1½ cup Mashed Sweet Potatoes
- 1 bunch Fresh Parsley
- 4 tbsp Chimichurri
- 2 tbsp Olive Oil
- Sweet and Sour Chili Sauce optional

Method

Preheat the oven to 200 degrees centigrade (400 Fahrenheit).

Heat a large skillet and add the diced mushrooms and sliced red onions. Let the mushrooms fry at medium high heat until they start to sweat and release the excess liquid. Stir occasionally. Once the liquid has evaporated, add the green lentils, smoked paprika, pinch of salt and dried thyme and stir to combine. Finally add sesame seeds, fresh parsley and a pinch of chilli flakes and mix together. Let it fry for one more minute before removing from the heat and set aside.

Roll out the pizza dough and place 2-4 large tablespoons of the mashed sweet potatoes in the centre of the dough. Spread the mashed potatoes out a little by using the spoon and top with 1-2 tablespoons of chimichurri. Finally add 2-3 large spoonfuls of the mushrooms/lentil mix on top.

Next, gently grab each side of the dough and gather it up around the filling, leaving a 2-inch gap on the top. Fold the ends of the dough over each other and press them together.

Brush the dough with olive oil and bake the shamburaks in the oven for 7-10 minutes or until the dough is golden and done.

Serve the shamburak with a drizzle of sweet and sour chilli sauce on top and enjoy.