

Secret Family Recipe - Spiced Lamb Pita

Enjoy with 2017 Levantine Hill Estate Pinot Noir
Serves 4

Chef's Notes

This classic family recipe of Middle Eastern origin is simple to make and incredibly delicious. Serve with our 2017 Estate Pinot Noir, channeling sweet and savoury rustic charms of Bordelaise grape varieties. Omit the chilli flakes if preferred. This recipe makes 4 pitas.

Ingredients

For the lamb pita:

- 500g high quality lamb mince
- 1 large red tomato, diced
- 1 small brown onion
- 1/4 cup chopped fresh parsley
- 2 tsp ground cinnamon
- A pinch black pepper
- A pinch allspice
- A pinch red chilli flakes
- Good pinch of salt
- 4 large pita pockets

For serving:

- Plain yoghurt
- Lemon wedges

Method:

1. In a large mixing bowl, combine all of your ingredients well (excluding pita pockets). Test seasoning of a very small portion of the mix by cooking in the microwave and adjust to taste. Split the mix into 4 even portions.
2. Prepare your pita pockets by cutting around the edge with scissors and carefully separating the two layers. Lay a thin, even layer of your lamb mixture over the bottom layer and place top pita layer on top, essentially creating a pita 'sandwich' with lamb filling in the middle.
3. Toast each pita in a sandwich press at 200 degrees Celsius for 3-4 minutes. If you don't have a press you can toast each side in a pan until crispy. If required, grease pan with a very small amount of oil.

To Finish:

Cut into 4 pieces and serve immediately whilst the pita is still crispy. Serve with a side of yoghurt and a lemon wedge, and a glass of 2017 Estate Pinot Noir.