

Beef Pizza with Sausages and Tahini Drizzle

Recipe By Chef Yisrael Doudex



Cooking and Prep:  3
h 45 m

Serves:  8

Contains:    

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Cuisines: Sephardi

This pizza is inspired by Lahmajun, a Sephardi dish of thin dough topped with ground meat and chopped vegetables. I added the sausages to take it up a notch — and catch your kids' interest too. [See how to prepare this recipe.](#)

Ingredients (23)

Dough

- 2 teaspoons sugar
- 2 teaspoons salt
- 2 tablespoons **Gefen Dry Yeast**
- 6 tablespoons canola oil
- 2 cups lukewarm water
- 5 cups bread flour

Meat Sauce

- 1 onion, diced
- oil, for sautéing
- 1/2–2/3 pound (300 grams) ground meat
- 2 sausages, finely diced (optional, but recommended)
- 1 plum tomato, diced
- 2 cloves garlic, crushed or 2 cubes **Gefen Frozen Garlic**
- 2 tablespoons **Tuscanini Tomato Paste**, diluted in 1 cup water
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon paprika
- a pinch turmeric
- 1 cup water
- Bartenura Olive Oil**, for brushing the dough
- 1/2 cup (100 grams) pine nuts, toasted (optional)

Tahini Sauce

- 1/2 cup **Baracke Tahini**
 - 1/2 cup pickle or olive juice
 - salt, to taste
-

Start Cooking

Dough

1. To prepare the dough, combine flour, sugar, and salt in your mixer bowl. Add the oil and yeast. Gently mix. Add water gradually, and set aside for eight minutes. If the dough seems too wet, you may add some more flour. Cover with plastic wrap or a towel and set aside to rise for an hour or until the dough has doubled in size. Punch down, and allow to rise for

another half hour. Transfer to a floured surface. Divide dough into two to three equal balls.

Meat Sauce

1. To prepare the meat sauce, heat oil for sautéing in a large frying pan. Add onion and sauté until brown. Add the ground meat, stirring to break up any clumps. Continue to cook until the meat is browned.
2. Add the sausage (reserving some to sprinkle on top), tomato, and garlic. Cook another five minutes. Add tomato paste and spices and stir till the liquid is absorbed. Add the water, and let it come to a boil. Lower the heat and simmer for 15 minutes. (Watch that it doesn't boil out. If necessary, you can add a bit more water.) Set aside to cool.

Tip:

If you don't have sausage, use any kind of deli or hot dogs instead.

Assemble the Pizza

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius). Line a baking sheet with Gefen Easy Baking Parchment Paper. Using your palms, stretch a ball of dough to the length of the pan. Transfer to the pan. Using a knife, make diagonal lines in the ends of the dough. Twist the cut ends with your hands, as shown in the picture. Repeating with remaining dough.
2. Brush the dough with olive oil. Arrange the meat mixture in the center of each dough. Sprinkle with reserved sausage bits. Lower oven heat to 350 degrees Fahrenheit (180 degrees Celsius). Bake for 15 minutes or until the edges are lightly browned. Add the toasted pine nuts, if desired.

Tahini Sauce

1. To prepare the tahini sauce: Mix all ingredients in a bowl. Season to taste and drizzle over the pizza before serving.

Note:

Food Styling by Diana Linder

Photography by Daniel Lailah