



UCOOK

Lamb & Caramelised Apricot Flatbread

with labneh & fresh mint

Today is the day you learn how to make dough from just water, yoghurt & flour, Chef. Made into crispy flatbreads, these are topped with Tandoori-spiced lamb slices, fresh greens & cucumber, with honey-covered apricots and refreshing mint. An inspiring and intricate Indian meal awaits!

Hands-on Time: 50 minutes

Overall Time: 65 minutes

Serves: 4 People

Chef: Samantha du Toit

Adventurous Foodie

Groote Post Winery | Groote Post Old Man's Blend Red Blend

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Ingredients & Prep

560ml	Self-raising Flour
120ml	Greek Yoghurt
640g	Free-range De-boned Lamb Leg
80ml	Tandoori Spice Mix <i>(60ml NOMU Tandoori Rub & 20ml Smoked Paprika)</i>
80g	Dried Apricots <i>roughly chop</i>
60ml	Honey
200ml	Labneh
80g	Green Leaves <i>rinse</i>
200g	Cucumber <i>rinse & cut into rounds</i>
10g	Fresh Mint <i>rinse, pick & finely slice</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Cling Wrap
Paper Towel
Butter
Rolling Pin

1. GET THE DOUGH DONE Preheat the oven to 220°C. Set aside 4 tsp of flour. Place the remaining flour in a bowl with a good pinch of salt. Mix in the yoghurt and combine into a sticky ball. Gradually mix in water in 5ml increments until just combined. Use ½ the reserved flour to dust a flat surface. Place the dough on top and knead until smooth. Divide the dough into 8 pieces, cover with cling wrap, and set aside.

2. TANDOORI LAMB Place a pan over medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel and season. When hot, sear the lamb until browned, 3-5 minutes (shifting as it colours). In the final 1-2 minutes, baste with a knob of butter and the tandoori spice mix. Remove from the pan with all the pan juices and place on a roasting tray to finish cooking in the oven, 5-8 minutes. Rest for 5 minutes before slicing and seasoning.

3. HONEYED APRICOTS Place a pan over medium heat with a drizzle of oil and 80g of butter. When hot, add the chopped apricots and fry until caramelised, 3-4 minutes. Remove from the heat, mix in the honey, and season.

4. FORM THE FLATBREAD Spread the remaining reserved flour across a flat surface. Place the dough balls on top and use a rolling pin or bottle to shape into rough circles, 12-15cm wide.

5. COOK UNTIL CRISPY Place a pan over high heat with a drizzle of oil or a knob of butter. When hot, fry the flatbreads one at a time until cooked through and lightly crisped, 2 minutes per side.

6. LIPSMACKING LAMB Smear the flatbreads with the labneh. Top with the rinsed green leaves, the cucumber rounds, and the sliced lamb. Spoon over the caramelised apricots and all the sauce. Garnish with the sliced mint.

Nutritional Information

Per 100g

Energy	963kJ
Energy	230kcal
Protein	11.4g
Carbs	22g
of which sugars	6.8g
Fibre	1.6g
Fat	11g
of which saturated	6.1g
Sodium	369mg

Allergens

Gluten, Allium, Wheat, Sulphites, Cow's Milk

Eat
Within
4 Days