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BAKING THE
Difference.

SPICED LAMB AND SPINACH TURKISH BREAD

Made with Il Granino Turkish Bread

An easy adaptation of the traditional Turkish Pide, his recipe can be prepared ahead of time and thrown into the oven to be ready in minutes. Perfect to slice and feed a crowd or add a salad to turn this into a generous meal.

INGREDIENTS

2 Turkish Bread, halved length ways
200g Feta
2 Tsp Sumac
Natural Yoghurt to serve

LAMB AND SPINACH

Olive Oil
3 Garlic Cloves, Minced
2 Tsp Chilli Flakes
2 Tsp Cumin
1 Tsp Salt and Pepper
500g Minced Lamb
2/3 Bag Spinach, Chopped

METHOD

Pre-heat oven to 200°C, add oil to fry pan, cook garlic and spices until fragrant, add lamb and seasoning. Cook until lamb is browned.

Add chopped spinach, toss through until spinach has wilted. This can be done ahead of time.

To prepare pide lay turkish bread out on a baking tray, divide lamb between turkish bread. Bake in the oven for 8-12 minutes, until bread is golden.

ASSEMBLY

To serve, crumble feta over hot lamb, drizzle with yoghurt and finish with sumac.



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