

## **Chermoula crusted lamb pizza**

1 garlic clove, crushed  
1 long red chilli, deseeded, chopped  
1 tbs chopped mint  
1 tbs finely chopped coriander  
1 tsp ground coriander  
1 lemon, juiced  
Olive oil  
1 lamb fillet  
1 piece of Lebanese bread  
4 baby roma tomatoes, halved  
Chopped flat leaf parsley, to serve

1 Preheat the oven to 200°C fan forced.

2 Process garlic, chilli, herbs, ground coriander and lemon juice until combined. Drizzle in a little olive oil and season with salt and pepper. Rub mixture over the lamb.

3 Heat oil in a frying pan over medium heat, cook the lamb for 2-3 minutes each side or until seared all over. Set aside to rest for 3 minutes and then slice on angle.

4 Brush the bread with olive oil and place on an oven tray, top with the sliced lamb and tomatoes. Bake for 4-6 minutes or until crisp and golden. Sprinkle with parsley, drizzle with olive oil. Serve.