

Turkish Pide (Pita) Bread

February 11th, 2023

This recipe serves: 4

Prep Time: 01:30

Cook Time: 00:30

Turkish Pide is a boat-shaped Turkish bread that can be served plain or stuffed with meat, vegetables, cheese, and/or herbs. Pide is a versatile dish that can be a snack, an appetizer, or a main course.

Ingredients:

Dough

2.5 Cups (312 grams) All-Purpose Flour
3/4 Cup (6 oz) Warm Water (100° to 115° F)
2 Teaspoon Dry Active Yeast
1 Teaspoon Sugar
2 Teaspoon Salt

Select a few (or none) of the filling options

Vegetables: Diced Onion, Diced Peppers, Diced Tomatoes

Cooked Meat: Ground Beef, Sliced Keilbasa, Sliced Pastrami, Diced Ham

Cheese: Feta, Mozzarella, Asiago, Cheddar

Herbs/Spices: Fresh Parsley, Minced Garlic, Cinnamon Powder, Cumin Powder, Ground Black Pepper

Egg Wash

1 Egg, whipped
1 Tablespoon Water
1/4 Tablespoon Olive Oil

Sesame Seeds

Directions:

In an upright mixer, add Flour, Salt, Yeast, and Sugar. Mix until combined.

Add the Warm Water.

Mix the dough until fully integrated, then rest for 30 minutes so that the flour can become fully hydrated.

Mix the Dough for about 5 more minutes, then cover and refrigerate for 1 hour or up to 5 days.

If the Dough was slow fermented in the refrigerator: Remove the Dough from the refrigerator and rest, covered, until the dough reaches room temperature, usually about 1-2 hours.

In a small bowl, mix the Egg, 1 Tablespoon Water, and Olive Oil to make the Egg Wash.

Roll Dough into a ball and divide into 4 equal parts.
Stretch or roll each Dough Ball into 12" x 5" oval shapes.

Preheat oven to 400°F.

Place the Filling down the center of each Dough Oval.
Pinch both ends of each Oval to create a boat shape. Fold sides inwards.

Brush each Pide with Egg Wash and sprinkle with Sesame Seeds.
Place each Pide on a sheet of Parchment paper.
Move each Pide, with the Parchment paper, onto a large sheet pan.

Bake for about 12-15 minutes.

Set the broiler on high.
Broil for about 90 seconds, until the Pide appears golden and crispy.