

TURKISH PIDE BREAD:



INGREDIENTS:

560g	All-purpose / bread flour (or 435g all-purpose +125g whole wheat flour). I prefer Lindley Mills flours .
270g	Water, lukewarm (if your flour is thirsty, increase the water amount by 25-30g)
250g	Milk, lukewarm
2-1/4 tsp	Dry yeast
1 tsp	Sugar
½ tsp	Salt
1	Large egg white

YOGURT EGG GLAZE:

1	Large egg yolk
1 TBS	Plain Yogurt
1 TBS	Water
2 TBS	Sesame seeds for topping

PROCEDURE:

- ❖ Mix milk, water, salt, sugar, vegetable oil, egg white and the yeast in a bowl and stir.
- ❖ Add flour in small amounts at a time.
- ❖ And mix everything to a smooth mass. You could also use a stand mixer for this.
- ❖ Cover the bowl and let it rest for 30 minutes to rise.
- ❖ Transfer the dough to the floured counter and shape it into a boule.
- ❖ Divide the dough into equal pieces, I recommend 4 pieces and bake 2 at a time.
- ❖ Line a baking sheet with parchment paper and place the boules on it.
- ❖ Cover the dough and let it rest for 30 minutes to rise again.
- ❖ Pre-heat the oven to 400F and place an empty baking dish on the lower rack.
- ❖ For the glaze, mix the egg yolk, yogurt, and water in a bowl.

SHAPE:

- ❖ Using your fingers, spread the dough into a 7-8" diameter circle, approx. ½" thick and brush it with some of the glaze.
- ❖ Again, with your fingers, make indentations at the perimeter of the dough approx. 1 inch from the edge.
- ❖ Now, make indentations with your fingers within the circle to create a crisscross formation on the round dough.
- ❖ Repeat this with the remaining boules.
- ❖ Cover it with plastic wrap and let it rest for 30 minutes.

BAKING:

- ❖ Once your oven is heated, press one more time on the indentations, if necessary, and sprinkle the top with sesame seeds.
- ❖ Place the baking sheet on the middle rack in the oven.
- ❖ Carefully pour approx. 2 cups of water into the baking dish on the lower rack (to create steam) and promptly close the oven door.
- ❖ Bake for 20- 25 minutes until the top is golden.
- ❖ After taking the **Pides** out of the oven, immediately cover them with damp paper towel to make sure they are soft and fluffy.

TIP: To reheat the **Pides**, spray them with some water and put them in the 250F preheated oven.

- ❖ **ENJOY IT WHILE IT IS STILL WARM and FLUFFY!**