

# Turkish Pide

## Ingredients

- 500g (3 $\frac{1}{3}$  cups) plain flour, sifted
- 1 teaspoon (7g/1 sachet) dried yeast
- 1 teaspoon sugar
- 1 teaspoon salt
- 375ml (1 $\frac{1}{2}$  cups) warm water
- Olive oil, to grease
- 2 teaspoons sesame seeds (optional)
- 1 teaspoon nigella seeds (optional)
- 1 egg yolk
- 1 tablespoon olive oil



## Method

1. Combine flour, yeast, sugar and salt in a bowl. Make a well in the centre, then add the water. Use a wooden spoon to stir until combined, then use your hands to bring the dough together in the bowl.
2. Turn the dough onto a lightly floured surface and knead for 15 minutes or until smooth and elastic. Brush a bowl with oil to grease. Place dough in the bowl and lightly coat with oil. Cover with a damp tea towel. Set aside in a warm, draught-free place for 1-1 $\frac{1}{2}$  hours or until the dough has doubled in size.
3. Place a baking tray on the middle shelf of the oven. Preheat oven to 230°C. Turn the dough onto a lightly floured surface and cut in half. Flatten slightly with your hands. Place each half on separate pieces of floured, non-stick baking paper. Cover with a damp tea towel and set aside in a warm, draught-free place for 15 minutes.
4. With floured hands, stretch each piece of the dough into an 18 x 40cm rectangle. Leave on the non-stick baking paper. Cover with a damp tea towel and set aside in a warm, draught-free place for 10 minutes. Combine sesame and nigella seeds.
5. Whisk the egg yolk and oil in a bowl. Brush the top of each pide with egg mixture. Use floured fingers to make indentations on top and sprinkle with seeds. Remove tray from oven and slide 1 pide onto tray. Cook for 8-10 minutes or until golden. Cool on a wire rack. Repeat with second pide.

## Notes

Great toasted with marmalade or jam for breakfast