



TURKEY

LUNCH

PRINTABLE RECIPE PDF

Turkish Pide

Pide, often referred to as Turkish pizza, is a beloved dish that has deep roots in Turkish cuisine. Traditionally, it is baked in wood-fired ovens and is known for

PREP

30 min

COOK

20 min

SERVINGS

4

DIFFICULTY

Medium

SHOPPING LIST

Ingredients

- 2 cups all-purpose flour - for the dough
- 1 teaspoon instant yeast - for fermentation
- 1 teaspoon sugar - to activate the yeast
- 1 teaspoon salt - for seasoning
- 3/4 cup warm water - for dough preparation
- 200 grams ground lamb or beef - for the filling
- 1 medium onion - finely chopped
- 2 tablespoons tomato paste - for flavor
- 1 teaspoon red pepper flakes - for a spicy kick
- 1 teaspoon dried oregano - for herbal notes
- 1 egg (optional) - for egg wash
- 1 cup grated mozzarella cheese - for topping
- 1 tablespoon olive oil - for brushing

WHY THIS WORKS

About this recipe

A printable Turkish Pide recipe PDF with ingredients, cooking times and step-by-step instructions.

MEDITERRANEAN NOTE

Pide, often referred to as Turkish pizza, is a beloved dish that has deep roots in Turkish cuisine. Traditionally, it is baked in wood-fired ovens and is known for its boat-like shape, filled with a variety of toppings that

ORIGIN & TRADITION

Mediterranean context

Pide, often referred to as Turkish pizza, is a beloved dish that has deep roots in Turkish cuisine. Traditionally, it is baked in wood-fired ovens and is known for its boat-like shape, filled with a variety of toppings that reflect regional flavors and ingredients.

METHOD

Step-by-step instructions

1

In a large bowl, mix the flour, yeast, sugar, and salt. Gradually add warm water and knead until you form a smooth dough. Let it rise in a warm place for about 1 hour until it has doubled in size.

2

In a skillet over medium heat, sauté the chopped onion until translucent. Add the ground lamb or beef, tomato paste, red pepper flakes, and oregano. Cook until the meat is browned and fully cooked. Remove from heat and let cool.

3

Preheat the oven to 220°C (428°F). Divide the dough into four equal pieces. Roll each piece into an oval shape and place on a baking sheet lined with parchment paper.

4

Spoon the meat mixture onto the center of each dough oval, leaving the edges free. Sprinkle with grated mozzarella cheese. Fold the edges of the dough inward, creating a boat shape.

5

Brush the edges of the pide with olive oil or beaten egg for a golden finish. Bake in the preheated oven for 15-20 minutes until the dough is golden and crispy.

CHEF'S TIP

For an authentic touch, bake the pide on a preheated pizza stone for an even crispier crust.

NUTRITION PER SERVING (EST.)

Calories	450 kcal	Fat	15 g
Protein	25 g	Fiber	2 g
Carbohydrates	50 g	Sodium	500 mg

SERVING SUGGESTION

Serve hot with a side of fresh cucumber and tomato salad, and a squeeze of lemon for an added zest.

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