

Delicious Turkish Pide



Ingredients

For the Flatbread/Dough:

- ☐ 1 cup warm water
- ☐ 1 tbsp instant yeast
- ☐ 1 tbsp sugar
- ☐ 3 cups all-purpose flour
- ☐ 1 tsp salt
- ☐ 2 tbsp olive oil

For the Pesto Chicken Turkish Pide:

- ☐ IDIB Pesto (amount as desired)
- ☐ 2 cups mozzarella cheese (shredded)
- ☐ 2 cups cooked chicken (shredded or diced)
- ☐ 1/2 cup olives (sliced)
- ☐ 1 cup mushrooms (sliced)
- ☐ 1 onion (sliced)
- ☐ 1 bell pepper (capsicum, sliced)

For the Arrabiata Version:

- ☐ IDIB Arrabiata sauce (amount as desired)
- ☐ 2 cups mozzarella cheese (pieces)
- ☐ 1/2 cup tomatoes (sliced)
- ☐ Italian seasoning
- ☐ 1 cup shredded cheese (for edges)

For the Truffle Version:

- ☐ IDIB Truffle sauce
- ☐ Shredded cheese
- ☐ 2 cups cooked chicken (shredded or diced)
- ☐ 1/2 cup olives (sliced)
- ☐ 1 cup mushrooms (sliced)
- ☐ 1 onion (sliced)
- ☐ Teriyaki sauce



Directions

Prepare the Dough:

- 1 In a bowl, mix the warm water, instant yeast, sugar, and salt. Let it sit for 10 minutes until frothy.
- 2 Add 2 tablespoons of olive oil to the mixture.
- 3 Gradually incorporate the 3 cups of all-purpose flour. Mix well until a dough forms.
- 4 Cover the bowl with a cloth and let it rest for 20 minutes, or until the dough has doubled in size.
- 5 Once risen, cut the dough into 8 equal pieces and shape them into balls. Cover again and let them puff up.
- 6 After the dough balls have puffed up, flatten each one to form the base for the pide.

For the Pesto Chicken Version:

- 7 Spread pesto IDIB on the flattened dough.
- 8 Top with shredded mozzarella cheese, cooked chicken, olives, mushrooms, onion, and bell pepper.

For the Arrabiata Version:

- 9 Add shredded cheese around the edges.
- 10 Spread IDIB Arrabiata sauce on the dough.
- 11 Add mozzarella cheese pieces, sliced tomatoes, and sprinkle with Italian seasoning.

For the Truffle Version:

- 12 Add shredded cheese around the edges. Spread IDIB Truffle sauce on the dough.
- 13 Top with shredded cheese, cooked chicken, olives, mushrooms, onion, and drizzle with teriyaki sauce.

Preheat the oven to 180°C (350°F).

Place the assembled pide on a baking sheet and bake for 12-15 minutes, or until the edges are golden brown and the cheese is melted.

Enjoy your delicious Turkish Pide with a variety of flavorful toppings!

