



Turkish bread

Description

Turkish bread, also known as "pide" or "Turkish pide," is a traditional flatbread that's popular in Turkish cuisine. It is often used for making sandwiches, kebabs, or enjoyed on its own. Here's a basic recipe for making Turkish bread at home:

Ingredients:

For the Dough:

- 4 cups all-purpose flour
- 1 tablespoon sugar
- 1 tablespoon active dry yeast
- 1 teaspoon salt
- 1 cup warm water
- 1/4 cup olive oil

For the Topping (optional):

- Sesame seeds or nigella seeds

Instructions:

1. Activate the Yeast:

- In a small bowl, combine warm water and sugar. Stir until the sugar is dissolved.
- Sprinkle the yeast over the water and let it sit for about 5-10 minutes until it becomes frothy.

2. Make the Dough:

- In a large mixing bowl, combine the flour and salt.
- Make a well in the center and pour in the activated yeast mixture and olive oil.
- Mix until the dough comes together.

3. Knead the Dough:

- Turn the dough onto a floured surface and knead for about 8-10 minutes until it becomes smooth and elastic. Add more flour if needed to prevent sticking.

4. First Rise:

- Place the dough in a lightly oiled bowl, cover it with a damp cloth, and let it rise in a warm place for about 1-2 hours or until it doubles in size.

5. Preheat the Oven:

- Preheat your oven to 450°F (230°C). If you have a pizza stone, place it in the oven to heat.

6. Shape the Dough:

- Punch down the risen dough and divide it into two equal portions.
- Roll each portion into an oval or rectangular shape, about 1/2 inch thick.

7. Second Rise:

- Place the shaped dough on a baking sheet or a hot pizza stone.
- Let it rise for about 15-20 minutes.

8. Topping (Optional):

- Brush the top of the dough with olive oil and sprinkle sesame seeds or nigella seeds.

9. Bake:

- Bake in the preheated oven for about 15-20 minutes or until the bread is golden brown and cooked through.

10. Cool and Serve:

- Allow the Turkish bread to cool for a few minutes before slicing and serving.

Enjoy your homemade Turkish bread with dips, spreads, or as a side to your favorite Turkish dishes!

Category

1. Granda Recipes

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