

Traditional Turkish pide

If you have made your own dough why not try your hand at making Traditional Turkish pide.

These boat shaped pizzas originate from the Samsun area of the Black Sea and have been around for a long time — going back to the Ottoman era.

The dough should be rolled into thin rectangles 30cm x 10cm. Put your chosen topping onto each piece of dough leaving a 2cm border all around the edge.

Fold the 2 long borders over onto the topping to make a rim, then squeeze and twist each end together, so the pide looks a bit like a rather long canoe.

Traditionally the pide is brushed with melted butter before baking in a very hot oven for 5 – 8 minutes, but you can use an egg wash if you prefer.

Classic Turkish pide toppings include Halloumi cheese, feta, peppers, chilli, olives, red onions and sliced sucuk (a type of turkish sausage) — usually there are 2 or 3 different toppings per pide seasoned with sumac or lemon juice, salt and black pepper and of course herbs of your choice — [mint](#), [parsley](#) or [winter savory](#) are all great.

Served of course with a suitable salad, try our Middle Eastern diced salad or look through our [recipe selection online](#).

