

Turkish Pide



After mixing, the gluten of the wheat dough is fully developed.



Incorporate the coriander into the ready dough.



After a bulk fermentation time of 60 minutes, tip the dough onto the table.



Scale the dough pieces and place on cloths, subsequently short bulk fermentation time.

RECIPE SERVICE

Our representatives in Asia:

Mr. Josef Greiner
Mobile: +66 819052166
Josef.Greiner@ireks.com

Mr. Leo de Leijer
Mobile: +66 818814162
Leo.deLeijer@ireks.com

Mr. Gerhard Stichberger
Mobile: +65 96643952
Gerhard.Stichberger@ireks.com

Mr. Ingo Wenserritt
Mobile: +66 819450418
Ingo.Wenserritt@ireks.com

IREKS GmbH
Lichtenfelser Str. 20
95326 Kulmbach
GERMANY
Tel.: +49 9221 706-0
Fax: +49 9221 706-306
ireks@ireks.com
www.ireks-asiapacific.com



Turkish Pide



After approx. 15 minutes, carefully mould the dough pieces long.



After a further 15 minutes approximately, place the dough pieces on cloths and mould long.



Allow the dough pieces to relax once again for approx. 15 minutes before pressing.



Scale the dough pieces and place on cloths, subsequently short bulk fermentation time.

RECIPE SERVICE

Our representatives in Asia:

Mr. Josef Greiner
Mobile: +66 819052166
Josef.Greiner@ireks.com

Mr. Leo de Leijer
Mobile: +66 818814162
Leo.deLeijer@ireks.com

Mr. Gerhard Stichberger
Mobile: +65 96643952
Gerhard.Stichberger@ireks.com

Mr. Ingo Wenserritt
Mobile: +66 819450418
Ingo.Wenserritt@ireks.com

IREKS GmbH
Lichtenfelser Str. 20
95326 Kulmbach
GERMANY
Tel.: +49 9221 706-0
Fax: +49 9221 706-306
ireks@ireks.com
www.ireks-asiapacific.com



Turkish Pide



After approx. 20 minutes, wash the dough pieces with water at full proof, sprinkle with black sesame seeds and load into the deck oven.



The loaves develop in the oven.



The ready pide – an enjoyment – as a basis for snacks and sandwiches or as an accompaniment to starters.

RECIPE SERVICE

Our representatives in Asia:

Mr. Josef Greiner
Mobile: +66 819052166
Josef.Greiner@ireks.com

Mr. Leo de Leijer
Mobile: +66 818814162
Leo.deLeijer@ireks.com

Mr. Gerhard Stichberger
Mobile: +65 96643952
Gerhard.Stichberger@ireks.com

Mr. Ingo Wenserritt
Mobile: +66 819450418
Ingo.Wenserritt@ireks.com

IREKS GmbH
Lichtenfelser Str. 20
95326 Kulmbach
GERMANY
Tel.: +49 9221 706-0
Fax: +49 9221 706-306
ireks@ireks.com
www.ireks-asiapacific.com



IREKS