

Turkish Pide:

Turkish Pide is one of the oldest types of bread in the world. It has its origin in the Middle East and was, at the beginning, made from a dough which was aerated by means of spontaneous fermentation. This dough was then baked on hot stone slabs. Of course, this production method no longer corresponds to the modern ideas of breadmaking. By means of the pictures under “instructions”, Gerhard demonstrates how high-quality pide can be produced in a simple way using the following recipe.

Recipe:

Turkish Pide with fresh coriander leaves:

Wheat flour – high protein	3.000 kg
Wheat flour – low protein	1.000 kg
CIABATTA-CLASSICA	1.000 kg
Black sesame seeds (Nigella)	0.050 kg
Instant yeast	0.050 kg
Water, first step	3.250 l
Sesame oil	
(add when gluten is developed)	0.100 kg
<u>Water, second step</u>	<u>3.250 l</u>
Total weight	8.950 kg

Sautéed coriander leaves	0.100 kg
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Mixing time: spiral: 3 mins slow, 10 mins fast

Dough temperature: 26° C

Bulk fermentation time: 60 mins

Scaling weight: 250 g

Intermediate proof: 3 x 15 mins

Final proof: 60 mins

Baking temperature: 250° C, giving slight steam, dropping to 220° C

Baking time: 12 – 17 mins

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