

Turkish Pide Bread with Spiced Ground Beef: A Flavorful Delight to Try Today

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OVEN
425°F

TIME
8-10 min

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INGREDIENTS

2 ½ cups all-purpose flour

1 tsp salt

1 tsp sugar

1 tsp instant yeast

¾ cup warm water

2 tbsp olive oil

2 tbsp yogurt

300g ground beef

1 small onion, finely chopped

2 cloves garlic, minced

1 tbsp tomato paste

1 tsp ground cumin

1 tsp paprika

½ tsp chili flakes (optional)

Salt and pepper to taste

Fresh parsley, chopped, for garnish

Instructions:

1. Prepare the Dough:

In a large bowl, mix the flour, salt, sugar, and instant yeast.

Gradually add the warm water, olive oil, and yogurt, mixing until a soft dough forms.

Knead the dough on a floured surface for 8-10 minutes until smooth and elastic.

Place the dough in a greased bowl, cover with a damp cloth, and let it rise for 1-2 hours, or until

doubled in size.

2. Make the Filling:

Heat olive oil in a pan over medium heat. Add the onion and garlic, sautéing until softened.

Stir in the ground beef, cooking until browned.

Add the tomato paste, cumin, paprika, chili flakes, salt, and pepper. Mix well and cook for another 5 minutes. Remove from heat and let cool slightly.

3. Shape and Fill the Pide:

Preheat your oven to 425°F (220°C) and line a baking sheet with parchment paper.

Divide the dough into 4 equal portions and roll each into an oval shape.

Place the rolled dough on the baking sheet and spoon the beef filling into the center, leaving a border around the edges.

Fold and pinch the edges of the dough inward to create the characteristic boat shape.

4. Bake:

Brush the edges of the dough with olive oil or an egg wash for a golden finish.

Bake for 12-15 minutes, or until the bread is golden and cooked through.

5. Serve:

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13. Bake for 12-15 minutes, or until the bread is golden and cooked through.
14. Serve:: Garnish with fresh parsley and serve hot,

either as a main dish or alongside a salad.

15. **Tips for Success: Customize the Filling:** Try adding diced bell peppers, tomatoes, or even a sprinkle of cheese for extra flavor.
16. **Make It Vegetarian:** Substitute the ground beef with a spiced mixture of lentils or chickpeas for a vegetarian version.
17. **Serve with a Sauce:** A side of yogurt or tahini sauce pairs wonderfully with the rich flavors of the pide.
18. **Why This Recipe Stands Out:** This Turkish Pide Bread recipe is a true testament to the bold and comforting flavors of Turkish cuisine. It's versatile, satisfying, and surprisingly simple to make at home. Whether you're an experienced baker or trying something new, this recipe will leave you with a dish that's as stunning to look at as it is delicious to eat.
19. **Did you enjoy this recipe?** Let me know in the comments, and be sure to check out more amazing ideas on FB Recipes. Don't forget to share this recipe with your foodie friends!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/turkish-pide-bread-with-spiced-ground-beef-a-flavorful-delight-to-try-today/>