

TÜRK PIDE

Türkisches Fladenbrot

Levain (starter):

Ingredients	Metric	Yield
Bread flour	2000 g	62.5 %
Yeast	200 g	6.25 %
Water	1000 g	31.3 %
Total	3200 g	100 %

Dough:

Ingredients	Metric	Yield	Baker's %
Levain	3200 g	18.4 %	40.0 %
Bread flour	7000 g	40.2 %	87.5 %
Rye flour	1000 g	5.7 %	12.5 %
Dough conditioner	100 g	0.6 %	1.3 %
Salt	200 g	1.1 %	2.5 %
Water	5800 g	33.3 %	72.5 %
Total	17400 g	100 %	216.3 %

Glaze:

Ingredients	Metric	Yield
Hot water	1000 ml	76.9 %
Cake flour	100 g	7.7 %
Eggs	200 ml	15.4 %
Total	1300 g	100 %

Topping:

Ingredients	Metric	Yield
Sesame seeds	30 g	100.0 %
Total	30 g	100 %

Method:

- To prepare the levain mix the flour, yeast and water in first gear for five minutes. Store in an airtight container for three hours.
- Make from the levain and the remaining ingredients a well developed soft dough. Three minutes in first gear, scrap down the sides of the bowl and mix seven more minutes in third gear.
- Give 30 minutes bench rest, keeping the dough well covered.
- To make the glaze mix the hot water with the cake flour and the eggs. Set aside.
- Scale dough pieces in units of 600 g, make slightly round and let it relax for 20 more minutes, cover.
- Press dough pieces flat on a work area dusted with corn meal and set onto sheet pans lined with parchment paper. With a rolling pin press over cross deep lines into the bread.
- Brush the glaze onto the bread and top with sesame seeds.
- Bake at full proof with steam at 230°C until golden brown. The bread will be soft after it cooled down, with uneven pours. Both is typical for this kind of flat bread.