

# Turkish Pide using L'AMOURETTE

Rezeptservice  
Recipe service

Wheat flour	10.000 kg
L'AMOURETTE	1.000 kg
Yoghurt	0.350 kg
Olive oil	0.250 kg
Black sesame seeds	0.120 kg
Instant yeast	0.100 kg
<u>Water, approx.</u>	<u>7.600 l</u>
Total weight	19.280 kg

Fresh coriander leaves  
0.200 kg

Mixing time: spiral, 4 minutes slow  
10 minutes fast

Dough temperature: 26° C

Bulk fermentation time: 60 minutes

Scaling weight: 0.150 small round  
0.300 kg big, rectangle

Intermediate proof: 3 times 15 minutes

Final proof: allow to proof at ambient temperature

## Instructions for use:

Mix soft and well developed dough!

After the bulk fermentation time, scale in desired weight and mould slight round and allow to proof. Then form into Pide shape and place on trays or dusted setters (recommended with semolina) and give a good final fermentation.

Before loading intend with fingers and wash with water

Baking temperature: 240° C giving steam, dropping to 220° C

Baking time: 8 minutes for small Pide  
12 - 17 minutes for big Pide



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