

Zeytinli ve K?ymal? Pide

Traditional Turkish olive and ground meat pide with crispy crust and flavorful filling. Perfect appetizer or main dish served with fresh herbs and vegetables.

20 min

HAZIRLIK

40 min

PI?IRME

1h

TOPLAM

4

PORSIYON

Medium

ZORLUK

Zeytinli ve K?ymal? Pide

Malzemeler

- 3 tbsp olive oil
- 3 tbsp butter
- 300 g ground beef
- 2 capia pepper
- 2 green pepper
- 3 onion
- 3 tomato
- 5 clove garlic
- 1 bunch parsley
- 300 g green olive
- 0 chili flakes
- 0 black pepper
- 0 salt
- 0 dough

Yap?l???

- Prepare the dough**

Remove the 300g pide dough from refrigerator and let it come to room temperature for 20-30 minutes while you prepare the filling.
- Prepare the vegetables**

Finely dice the 2 onions into small pieces. Mince the 5 cloves of garlic. Dice the 2 bell peppers into small pieces. Grate the 3 tomatoes on the large holes of a box grater, discarding the skins.
- Make the meat filling**

Heat 3 tablespoons olive oil in a large pan over medium-high heat. Add the 300g ground meat and cook, breaking it apart with a spoon, until browned and no pink remains, about 5-6 minutes.
- Add the vegetables**

Add the diced onions and minced garlic to the pan and cook until softened, about 4-5 minutes. Add the diced peppers and cook for another 3-4 minutes until they begin to soften.

- 5 Add the grated tomatoes and cook, stirring frequently, until most of the liquid has evaporated, about 8-10 minutes. Season with salt, black pepper, and red pepper flakes to taste.
- 6 Roughly chop the olives into small pieces and stir them into the meat mixture along with the chopped parsley from 1 bunch. Remove from heat and let cool completely, about 15 minutes.
- 7 **Prepare for baking**
Preheat oven to 220°C (425°F). Line a large baking sheet with parchment paper.
- 8 **Shape the pide**
Divide the dough into 4 equal portions. Roll each portion into an oval shape about 20cm long and 12cm wide on a floured surface.
- 9 **Assemble the pide**
Place each dough oval on the prepared baking sheet. Spread one-quarter of the cooled filling down the center of each oval, leaving a 2cm border on all sides.
- 10 Fold the long edges of each oval up and over the filling, pinching and twisting the ends to create a boat shape with an open center exposing the filling.
- 11 **Bake**
Brush the dough edges with the remaining 3 tablespoons olive oil. Bake for 15-18 minutes until the crust is golden brown and crispy and the filling is heated through.
- 12 Remove from oven and let cool for 2-3 minutes before serving hot.

?puçlar?

Use a pizza stone or the hottest oven setting possible to achieve an authentic crispy crust that mimics traditional pide ovens.

Allow the meat filling to cool completely before assembling the pide to prevent the dough from becoming soggy.

Process the olives in a food processor just until roughly chopped – over-processing will create a paste-like texture.

Pinch and twist the pointed ends of the pide boat shape firmly to prevent them from opening during baking.

Brush the edges of the pide with beaten egg or olive oil before baking for a beautiful golden color.

If you don't have pide dough, you can ask your local Middle Eastern bakery or pizza shop to provide fresh dough.

Let the finished pide rest for 2-3 minutes after baking to allow the filling to set before cutting.

Serve immediately while hot for the best texture contrast between crispy edges and tender filling.