

# Turkish Beef Pide

A Turkish pizza called "pide" with a unique look, a very quick to make recipe and a wonderful taste. It can be a comfort food for cold weather or a hearty snack for summer days. The perfect choice for a fast meal.

Preparation time: **30 min** + Cooking time: **20 min** = **Total time: 50min**

Serves 4 people. (4 pides)

- 2 tb. Olive oil
- 1 Shallot (or onion), minced
- 2 Cloves of garlic, minced
- 1 Small leek
- 1 Red bell pepper, cut into small pieces
- 2 Tomato, cut into small pieces
- 300g Ground beef
- 2 tb. Italian herbs
- 1 tb. Brown sugar
- 3 tb. Balsamic vinegar
- 2 ts. Sweet paprika
- 1 Egg
- 400g Pizza dough
- 100ml Sour cream
- Flour
- Salt
- Pepper



## Simple Steps to Succeed

1. Preheat the oven at 200 degrees Celsius.
2. Wash the leek, half it lengthwise and cut into half rings.
3. In a frying pan, heat the oil. Add and sear the ground beef. Before it is cooked completely, add the onion and garlic, let it fry for a few minutes.
4. Add the leek and bell pepper, let it fry for a few more minutes and do not forget to stir to prevent it from burning.
5. In the meantime cut the pizza though into four equally big pieces. With a little flour roll it into long stripes (see picture for reference).
6. In the pan, add the herbs, sugar, balsamic vinegar, paprika, sour cream and egg. Stir well and season with salt and pepper. It does not have to be cooked all the way through, since it is going to finish cooking in the oven.
7. Put two of the dough stripes onto a backing tray covered with a pan liner. Place a

fourth of the filling onto each dough and spread it while leaving a small rim around. Fold in the edges of the dough and make the tips pointed. (see picture for reference)

8. Put salt, pepper and some more Italian herbs on the top, then put it into the oven.
9. Bake in the oven for 20 minutes. While baking you can already prepare the remaining two pides and transfer them to the baking tray once the first batch is done.
10. After taking it out, serve it immediately. If you like, you can garnish it with more sour cream.

