

Kiymali Pide (Turkish Boat Bread with Minced Meat)

Turkish · Main Course · Medium · 45 min total · Serves 4

Kiymali pide is a boat-shaped Turkish flatbread with a spiced minced beef filling, its edges folded up and brushed with egg. It is a pideci-shop staple, cut into pieces and eaten hot.

Ingredients

- 2.5 cup all-purpose flour
- 1 tsp instant yeast
- 0.85 cup warm water (about 105°F (40°C))
- 2 tbsp olive oil (divided)
- 1.5 tsp salt (divided: 1 tsp in the dough, 0.5 tsp in the filling)
- 0.5 lb ground beef (80% lean)
- 1 small onion (finely chopped)
- 1 small green bell pepper (finely chopped)
- 1 medium tomato (grated, skin discarded)
- 1 tbsp tomato paste
- 1 tsp pul biber (Aleppo pepper; or 0.5 tsp sweet paprika plus a pinch of chili flakes)
- 1 large egg (beaten, for brushing the rims)
- 0.25 cup flat-leaf parsley (finely chopped)
- 1 tbsp butter (melted, to finish)

Method

1. Mix the flour, yeast and 1 tsp of the salt in a large bowl, then add the warm water and 1 tbsp of the olive oil and knead for 8 to 10 minutes until the dough is smooth and springs back when pressed.
2. Cover the bowl and let the dough rest for about 1 hour, hands-off, until it has doubled in size.
3. Heat the remaining 1 tbsp olive oil in a large skillet over medium-high heat, cook the onion for 4 to 5 minutes until soft, then add the beef, break it up and cook for 6 to 8 minutes until browned with no pink left.
4. Stir in the chopped pepper and cook 3 minutes, then add the tomato paste and cook 1 minute until it darkens, followed by the grated tomato, pul biber and the remaining 0.5 tsp salt.
5. Simmer uncovered for 5 to 6 minutes until the filling is thick with no pooling liquid, stir in the parsley, then spread it out on a plate to cool for 10 minutes.
6. Preheat the oven to 475°F (245°C) with a baking sheet or pizza stone on the lower rack, and divide the dough in two.
7. Roll each piece into an oval about 12 by 7 inches (30 by 18 cm), pinch the two ends into points to form a boat, and press the sides up into a 1-inch (2.5 cm) rim, leaving the center open.
8. Spread half the filling down the center of each boat, brush the rims with beaten egg, and bake 12 to 15 minutes until the rims are deep golden with blistered spots and the base is set.
9. Brush the rims with melted butter straight from the oven, cut each boat in half crosswise and serve hot.