

Whitworths

Turkey, Fig & Feta Pide



 Makes 4  50 minutes  8-12 minutes

READY...STEADY...BAKE

- ♥ First make the bread dough for the base... combine the yeast, sugar and 2 tablespoons of luke warm water and set aside for a few minutes until it starts to froth.
- ♥ Mix the bread flour and salt in a large mixing bowl, pour in the yeast mixture and olive oil and start to combine while slowly mixing in the remaining water (adding a little extra if needed).
- ♥ Flour your surface then knead for 5-6 minutes or until smooth.
- ♥ Place into an oiled mixing bowl, cover then leave to rise for 30 minutes (or until doubled in size).
- ♥ Meanwhile preheat your oven to 220°C / Fan 200°C / Gas Mark 7 then make the topping...
- ♥ Heat the oil in a heavy bottomed pan, fry the onion and garlic until softened then stir in the ginger, figs and cooked turkey then cook for a further minute.
- ♥ Stir in the ras-el-hanout, tomato paste and water then bring to the boil and reduce until thick and syrupy, taking care to prevent sticking.
- ♥ Once the dough has risen, divide into 4 equal pieces then on a floured surface, roll out to 5mm thick.
- ♥ Crimp the edges to form into 'boat shapes' then transfer to an oiled baking tray.
- ♥ Top each pide with the mix then scatter with the almonds and brush well with melted butter.
- ♥ Bake for 8-12 minutes or until the crust is golden brown.
- ♥ Garnish with feta, mint and pomegranate seeds then serve - delicious with cous cous or some yogurt dressing, or both!

INGREDIENTS

For the base:

7g sachet fast action dried yeast
1 tsp caster sugar
300g white bread flour (plus extra for dusting)
2 tsp salt
2 tbsp olive oil (plus extra for greasing)
110ml water

For the topping:

85g **Whitworths Soft Smyrna Figs**
20g **Whitworths Flaked Almonds**
15g **Whitworths Crystallised Fiery Ginger**, roughly chopped
1tbsp olive oil
1 large white onion, finely diced
2 cloves garlic, crushed
250g cooked roast turkey
2 tsp ras-el-hanout
2tbsp tomato paste
180ml water
60g salted butter, melted
100g feta cheese, crumbled
handful fresh mint leaves, torn
4 tbsp pomegranate seeds


A tasty way
to use up
left-over
turkey!

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Happy Baking!