

Mediterranean vegetable pide, with shepherd's cheese and hummus (serves 4)

Ingredients:

For the pide dough:

400 g flour (type 550 or 405)
1 packet of dry yeast (approx. 7 g)
1 tsp sugar
1 tsp salt
250 ml lukewarm water
2 tablespoons olive oil

For the Mediterranean vegetables:

1 red bell pepper, cut into cubes
1 yellow bell pepper, cut into cubes
1 courgette, cut into cubes
1 aubergine, cut into cubes
1 red onion, cut into rings
3-4 garlic cloves, finely chopped
2 tablespoons olive oil
1 tsp dried oregano
Salt and pepper to taste

For the topping:

200 g shepherd's cheese, crumbled

Preparation:

Prepare the dough:

In a bowl, mix the flour with the sugar and the salt. Make a hollow in the centre and add the dry yeast. Pour the lukewarm water and olive oil into the hollow. Using a fork or your hands, slowly mix the flour with the liquid until you have a dough. Knead the dough on a lightly-floured surface until it is smooth and elastic. Cover the bowl with a clean cloth and leave the dough to rise in a warm place for about 1 hour until it has doubled in volume.

Prepare the Mediterranean vegetables:

Heat 2 tbsp olive oil in a pan and sauté the red onion and garlic until fragrant. Add the sliced peppers, courgette and aubergine and fry over medium heat until the vegetables are soft. Season with oregano, salt and pepper. Remove from the heat and set aside.

Prepare the hummus:

Puree the cooked chickpeas, garlic, tahini, lemon juice, olive oil and cumin in a blender or food processor until a smooth paste is formed. If the hummus is too thick, a little water can be added to achieve the desired consistency. Season with salt and pepper.

Bake the pide:

Divide the risen dough into 4 equal pieces. Roll each piece on a floured surface, forming it into an oval patty. Preheat the oven to 220 °C top-lower heat (200 °C fan oven). Place the patties on a baking tray lined with baking paper. Spread some of the Mediterranean vegetables on each patty and sprinkle with shepherd's cheese. Bake the pide for about 12-15 minutes until the dough is golden brown and crispy.

Serve:

Remove the freshly baked pide from the oven and arrange on a serving plate. Serve with the homemade hummus and garnish with fresh herbs if desired



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For the hummus:

400 g cooked chickpeas
(canned or home-cooked)
2 cloves of garlic
3 tbsp tahini (sesame paste)
3-4 tbsp lemon juice
3-4 tbsp olive oil
1/2 tsp cumin
Salt and pepper to taste
Water (if required to achieve the desired consistency)