



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Pide with Kasar

Kaşarlı Pide



4 cups flour  
1 matchbox sized yeast  
1 + 1/2 cups warm water  
2 sugar cubes  
1/3 cup vegetable oil  
1 + 1/2 tsp salt

For Stuffing:  
5 cups grated kasar cheese  
3 eggs  
1 cup milk  
1/6 cup vegetable oil

- # Put the yeast, warm water and sugar cubes into a deep bowl, and mix it until the yeast and the sugar cubes dissolve.
- # Add vegetable oil, salt and half of the flour in it, and start to knead it.
- # Add the remaining flour into the mixture little by little while kneading the dough, and make the dough softer.
- # Cover the dough and rest it for 1 hour at least.
- # Meanwhile prepare the stuffing. Grate the kasar cheese into a deep bowl, break the eggs in it, add milk and vegetable oil. Mix it until get a smooth mixture.
- # Knead the rested dough for a while by reversing it time to time. Divide it into 8 pieces and shape each piece as ball.
- # Roll out each ball, make it long and narrow, its thickness should be 1/4 inch and its size should be service plate size.
- # Lay the stuffing on the rolled out dough piece. (Wetting your hands makes it easier.)
- # Fold in the edges and the ends of the pizza, folded sides should have 1 inch thickness.
- # Place it onto the floured oven tray. And place the tray into the oven which is preheated to 446 F for a long time.
- # It gets cooked when its surface turns to pink.
- # Slice it into about 2-3 pieces and serve it hot on a service plate.

**Note:** You can cook other different types of pizza by using the ingredients of this recipe with their measurements by adding different stuffing ingredients. If you cover the stuffing of Turkish pizza it is called as "Pocket Turkish Pizza".