



CHEESE TURKISH PIDE

Warm, cheesy, and straight-up irresistible, this Cheese Turkish Pide is comfort baked to perfection. Made with Rich's No Proof Mini Whole Grain Sub Dough, each pide is shaped to cradle a generous blend of shredded mozzarella and cheddar. Baked until golden with a melty, stretchy center, then finished with a sprinkle of fresh parsley, it's simple, satisfying, and perfect served warm as a snack, side, or shareable bite.

Yield: 12 – 4 ½ oz. Turkish Pide

INGREDIENTS

12 Unit **RICH'S** NO PROOF 51% WHOLE GRAIN MINI SUBMARINE DOUGH (#22260)

3 C Shredded Mozzarella Cheese

Vegetable Oil, as needed

Chopped Parsley, Fresh, as needed

3 C Shredded cheddar cheese

DIRECTIONS

- 1 Thaw the Rich's No Proof Dough in the refrigerator (covered) for 18 to 24 hours.
- 2 Mix the shredded mozzarella and shredded cheddar cheese together. Refrigerate until ready to use.
- 3 Shape the thawed dough into 5 ½" L to 3 ½" W bolillo shape, flattening the center to create a pocket.

CHEF NOTES

1 Cheese Turkish Pide provides 2 oz. grain equivalent and 2 MMA.



- 4 To assemble place 2 oz. (½ cup) of shredded mozzarella/cheddar cheese mixture evenly in the center of each dough.
- 5 Lightly brush with oil if desired.
- 6 Bake until crust is brown and internal temperature reaches 165° degrees. Convection Oven: 375 degrees for 8 to 12 minutes. Conventional Oven: 450 degrees for 12 to 15 minutes. Deck Oven: 500 degrees for 10 to 12 minutes. Conveyor Oven: 450 degrees for 4 ½ to 5 minutes. **Oven temperatures may vary. Please adjust times accordingly.
- 7 Sprinkle with fresh chopped parsley and serve warm.