



Garlic & Rosemary Pide

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

Pide is a great way to elevate your pizza offering across your menu, selling as a shared dish for the table, by the slice, or mix 'n' match slices.

Using a simple pizza dough along with seasonal and local ingredients, this pide gives you a point of difference and wow factor at a low cost while adding a perception of value for your diners.

In this recipe I have created a modernised version of cheesy garlic bread, ramping up the ooze and stretch factor with our Anchor Food Professionals IQF Mozzarella while still keeping the squeak of our Mainland Haloumi.

Use this cheese sauce as an alternative to tomato based pizzas, giving yourself and your team a clean slate to be creative and make your own signature pide.



Pide Dough

INGREDIENTS

2kg plain flour	1 tbsp caster sugar
1 tsp flake sea salt	2L warm water, tepid
28g brewers yeast (or dried/fresh yeast)	3 tbsp olive oil

METHOD

Mix yeast with warm water and sugar, leave to the side for 10 mins to activate.

Add flour to mixer bowl along with salt and mix together. Make a well in the middle and add olive oil and yeast mixture. Mix until dough comes away from the sides of the bowl. Leave in a warm spot covered until doubled in size.

Weigh out dough into 300g portions. Roll out on flour and a little semolina to stop it from sticking. Transfer to a pizza tray to be topped.

Build

INGREDIENTS

300g pide dough
80g **Mainland Special Reserve Creamy Feta**
100g haloumi sauce
2 sprigs rosemary, chopped
100g new potatoes, sliced rounds
Olive oil
Rosemary
Flake sea salt

METHOD

Roast new potatoes with rosemary, salt and olive oil in the oven at 200°C until slightly golden brown.

Turn oven up to 250°C to cook pide.

Roll out pide dough and top spread over haloumi suce approximately 5cm from edges.

Sprinkle over mozzarella, scatter potatoes & rosemary; bake for 6–8 minutes.

Finish and garnish with crispy fried potato or artichoke, crumble over fetva and drizzle with extra virgin olive oil.

Haloumi Base

INGREDIENTS

200g Mainland Special Reserve Haloumi	Bechamel sauce base
60g Mainland Grated Parmesan	100g Anchor Butter
100g Anchor Food Professionals IQF Mozzarella	100g plain flour
1 tbsp crushed garlic	1L Anchor Blue Top Milk (alternatively use Anchor Food Professionals Culinary Cream instead of bechamel base)

METHOD

For bechamel; melt butter in a saucepan and add the flour: add the milk and continue whisking until sauce is thickened and free of lumps.

Grate Mainland Haloumi and add to bechamel along with the Anchor Food Professionals IQF Mozzarella, Mainland Parmesan and garlic. Season to taste and cool the sauce ready for service.



Conveniently pre-grated, this 100% mozzarella saves valuable time and reduces wastage. Individually quick frozen to capture the fresh quality and authentic taste, **Extra Stretch Mozzarella** makes the perfect pizza.



Mainland Special Reserve Haloumi, is a salty, tangy semi-soft cheese with a squeaky texture, which will caramelize when fried.

Tip

Why not run a pide special on your menu? It's a great way to showcase limited, seasonal or local ingredients in a modern way and with a point of difference. It's a wow factor your guests are sure to be raving about and more importantly tell their friends about!