Here's another similar bread…

Pide is a flatbread with pizza-like toppings; it's related to manakish but the shape is different – more like a boat. Also, the Turkish style dough is richer and the raised edges hold its toppings inside

Beef Pide

A warm, boat-shaped Turkish flatbread filled with spiced ground beef, melty cheese, and an optional egg—comforting, shareable, and bakery-style.

Country, Jordan

Serves 4–6
Prep Time: 25 minutes / Inactive Time: 1 hour (dough rise) / Cook Time: 12–15 minutes

Dough — Ingredients
2 ¼ t active dry yeast (1 packet)
1 t sugar
1 C warm water (about 105–115°F)
2 T olive oil
3 C all-purpose flour, plus more for dusting
1 t kosher salt
Beef Topping — Ingredients
1 lb ground beef (80/20 or leaner if preferred)
1 medium sweet white onion, finely diced
1 clove garlic, minced
1 small red bell pepper, finely diced (optional)
1 T tomato paste (optional, for depth)
1 t ground cumin
1 t paprika
½ t ground cinnamon (optional)
2 T avocado oil
Kosher salt and freshly ground black pepper to taste
1 C shredded kasseri or mozzarella (optional)
Finishing — Ingredients
2 eggs (optional, for cracking into centers)
1 T olive oil for brushing
Chopped parsley for garnish
Red pepper flakes or sumac for sprinkling (optional)

Method *Preheat oven to 475°F with a baking stone or inverted baking sheet inside*

Stir 2 ¼ t yeast and 1 t sugar into 1 C warm water and let sit until foamy, about 5–10 minutes.
Whisk in 2 T olive oil, add 3 C flour and 1 t kosher salt, and mix until a shaggy dough forms; Knead on a lightly floured surface until smooth and elastic, about 6–8 minutes.
Place dough in a lightly oiled bowl, cover, and let rise in a warm spot until doubled, about 45–60 minutes.
Heat 2 T avocado oil in a skillet over medium heat and sauté diced sweet white onion until soft; add minced garlic and cook 30 seconds.
Add ground beef, breaking it up with a spoon; stir in tomato paste (if using), 1 t cumin, 1 t paprika, ½ t cinnamon (if using), kosher salt, and pepper; cook until meat is browned and mixture is fairly dry; cool slightly.
Divide dough into 4–6 pieces and shape each into a ball; rest 10 minutes.
Flatten each ball into an oval about 12–16 in long and 6–8 in wide; place on parchment, leaving room to transfer to the hot stone.

Spread a thin layer of shredded cheese (if using) down the center of each oval, top with a generous layer of the cooled beef mixture, leaving a 1 in border; fold long sides inward and pinch ends to form a shallow boat.

Brush edges with 1 T olive oil and bake on the hot stone until crust is golden and topping is set, about 10–12 minutes; if using eggs, remove pides after 7–8 minutes, crack an egg into each center, and return to oven until egg sets, about 4–5 minutes more.
Finish with chopped parsley and a sprinkle of red pepper flakes or sumac; slice and serve warm.

Cook's note

Traditionally **lamb** is used for pide fillings and can be substituted equally for the ground beef in this recipe; lamb gives a richer, more aromatic profile while beef offers a milder, more widely available option. Use medium-fat meat and cook the filling until slightly dry to keep the crust crisp.

Cultural note

Pide is a Turkish bakery and street-food favorite; its boat shape and optional egg or cheese topping make it distinctive and great for sharing at breakfast, lunch, or even dinner.