



Ricotta & Pumpkin Pide

What to collect

Ingredients	Equipment
4g dried yeast	electric mixer with dough hook
2 teaspoon sugar	scales
200ml lukewarm water	metric measuring spoons
300g '00' flour	
2 teaspoons salt	
Filling:	
1/2 brown onion, finely diced	
1 clove garlic, finely chopped	
200g ricotta	
200g pumpkin, mashed	
3 tablespoons parmesan, grated	
1/2 teaspoon whole nutmeg, grated	
salt/pepper	

What to do

1. To make the dough, combine the yeast, sugar and water in a small bowl and leave for 5 minutes to froth up.
2. Place the flour and salt into an electric mixer, add the yeast mixture and mix with a dough hook for 10 minutes.
3. Dough should be smooth and elastic. Place the dough in an oiled bowl, cover and leave to prove in a warm spot till doubled in size. Roughly an hour.
4. Punch down the dough to expel the air, then divide into 15 portions and roll into small balls.
5. Cover them with a tea towel and let them rest for another 15 minutes. The dough is quite sticky, so continue to dust with flour as you work the dough.
6. Preheat oven to 220C.
7. Line a baking tray with baking paper.
8. To make pumpkin & ricotta filling, heat 1 tablespoon olive oil in a frying pan and sauté the onions till soft and

translucent. Add garlic & nutmeg and cook for another minute and turn off heat. Mix through the pumpkin, ricotta and parmesan. Season to taste. Set aside.

- 9. Shape each dough ball into a boat shape. Spoon 1 tablespoon of the pumpkin/ricotta mixture and fold the sides up slightly.**
- 10. Bake for 10-12 minutes, or until golden.**