

BREAKFAST PIDE

THE STEAM
OVEN KITCHEN



INGREDIENTS

For the Dough:

380gm High Grade Flour

7 gm salt

7 gm instant yeast

1/4c olive oil

280gm water

For the Toppings:

6 eggs

6 slices prosciutto , torn into pieces

3 tomatoes, chopped

1 cup grated parmesan or tasty cheese

1 ball mozzarella

lemon pepper

sesame seeds

spring onion or parsley for garnish

INSTRUCTIONS

Add all dough ingredients to kitchen mixer and knead for 7 minutes or until smooth and elastic.

Cover and leave to rise in a warm place or use your steam oven's dough proving function for 45 minutes or until the dough has doubled in size

Set oven to 250c Fan forced with bottom heat with low humidity

Divide the dough into 6 equal sized pieces and roll each out into an oval shape

Pinch the ends together to create a boat shape and roll the edges between in to form a raised edge

Sprinkle cheese on each base, and scatter tomato, mozzarella and prosciutto around the edges of each base, leaving a gap in the centre

Carefully break an egg into the centre of each base.

Sprinkle with lemon pepper and sesame seeds

Place in oven on bottom shelf.

Cook for 9-12 minutes or until the edges are turning golden brown.

Serve hot