



SEEDY PIDE BREAD

This seedy pide bread is the kind of bake that feels wonderfully rustic yet effortlessly impressive. The dough comes together simply, rising into a soft, pillowy base that's brushed with rich egg yolk and patterned with traditional dimples. A generous scattering of sesame, sunflower and nigella seeds adds crunch, aroma and a nutty depth. Served warm with labneh and pick and mix nibbles, it's perfect for tearing and sharing with friends.

Prep time 20 minutes | Cook time 20 minutes | Makes 1 large loaf

200g warm water
7g sachet instant yeast
1 teaspoon sugar
1 tablespoon olive oil
2 large Burford Brown eggs,
separated
350g strong flour, plus extra for the
surface
1 teaspoon fine sea salt
1 tablespoon sunflower seeds
1 tablespoon sesame seeds
2 teaspoon nigella seeds

To serve:

Labneh

Picky bits for serving (we chose
olives, whole pickled chillies, herbs
and tomatoes)

In a large bowl, combine the water, sugar and yeast. Let it sit for 10 minutes until bubbly, then add the olive oil, egg whites (reserving the yolks to glaze), flour and salt and mix with a wooden spoon to create a scraggly dough. Cover and let rise in a warm draft-free place for 60 minutes until it has doubled in size (it will still look scraggly).

Turn the dough out onto a lightly floured work surface and shape into a ball using a lightly oiled bench scraper (try not to add any additional flour), then let it rest for 20 minutes.

Preheat the oven 200°C. Use a lightly oiled bench scraper to gently transfer the dough to the centre of a large lightly oiled baking tray and gently stretch it into a thick oval, rectangle or circle. Drop the egg yolks onto the dough and rub all over, being careful not to press out the air.

Use your fingertips to press a border around the dough, then use the sides of your hands to make lined indents, spacing evenly, repeat in the opposite direction (3-4 in each direction).

Sprinkle with the seeds and bake for about 18 to 20 minutes until it is puffed and a deep golden colour.



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