



Peinirli - pizza boat

30 minutes

Hands on

5

Portion(s)

1

Difficulty



Method

Watch the video in sign language [here](#).

For the dough

- In a mixer's bowl, add the water, yeast and sugar.
- Whisk by hand so the yeast can activate.
- Add the flour and salt.
- Beat for 5-8 minutes using the hook attachment at low speed, until the dough starts to pull away from the sides of the bowl.
- Remove from mixer's [bowl](#) and transfer to another bowl that has been brushed with 1 teaspoon of olive oil.
- Cover with plastic wrap or a kitchen towel and set aside for 1 - 1 ½ hours, until it doubles in size.
- When ready, dust a clean working surface with flour or semolina and place dough on it.
- Divide the dough into 5 pieces and shape each piece into a ball.
- Roll out each ball of dough into small oval shapes.

- Preheat oven to 200-210* C (392-410* F) Fan.

For the peinirli - pizza boat

- Divide the pieces of butter over each oval shape, about 10 g of butter for each.
- In a bowl, combine the gruyere, cream cheese and pepper, until the mixture comes together. At this point you can add any of your favorite herbs.
- Spread the cheese mixture nicely over each oval shaped dough, dividing it evenly between them and add the bacon.
- Create peinirli - pizza boat by raising the edges of the dough and folding it inwards to form a border.
- Line 2 [baking pans](#) with parchment paper and dust with some flour.
- Transfer peinirli to baking pans. (2 on one and 3 in the other).
- Bake for 15-20 minutes, making sure to switch the pans positions half way through baking time so that they all cook evenly.
- When ready, remove from oven and brush the border with melted butter.
- Sprinkle with some fresh oregano and serve.

Ingredients

For the dough

- 350 ml water, at room temperature
- 9 g yeast
- 1 pinch granulated sugar
- 500 g hard flour
- 100 g whole-wheat flour
- 10 g salt
- 1 teaspoon(s) olive oil

For the peinirli

- 50 g butter
- 200 g gruyere cheese, grated
- 100 g cream cheese
- pepper
- 5 slices bacon, cut into cubes
- 50 g butter, melted, for brushing
- oregano, fresh, optionally

Διατροφικός πίνακας

Nutrition information per portion

835 Calories (kcal)	40.0 Total Fat (g)	25.0 Saturated Fat (g)	86.0 Total Carbs (g)
42%	57%	125%	33%
1.7 Sugars (g)	30.0 Protein (g)	5.3 Fibre (g)	3.4 Sodium (g)
2%	60%	21%	57%