

Pek
food

EN



Pizza



Pizza



The story of pizza begins with the wonderful combination of mozzarella cheese and tomato and its fame spread all over the world with the naming of Queen Margherita in 1889. The queen loved the pizza, which until then had a place in the cuisines of the people, at a dinner held in the palace and with her naming to the pizza, it has become the common taste of the masses, including the nobles. Pizza, of which history goes back many year, has spread to the world from the borders of Italy and has taken an important place in the cuisines of many countries today. We did not find the first and true formula of one of the unique tastes of Italy, but we aimed to present it to you by staying true to its original recipe. On this way, we will continue to bring you original recipes with the taste of our pizzas, as in all our other flavors.



PACKAGE
WEIGHT



PIECE
IN A BOX



BOX
WEIGHT



BOX PER
PALLET



SHELF
LIFE



STORAGE
CONDITION



Puff Base

Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the baking tray without waiting for it to defrost and cook on the middle shelf for 14 - 16 minutes. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



440 g



8



3520 g



63



1 Year



-18 °C



Puff Base

Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the baking tray without waiting for it to defrost and cook on the middle shelf for 14 - 16 minutes. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



400 g



8



3200 g



63



1 Year



-18 °C

Pek
food



Puff Base

Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the baking tray without waiting for it to defrost and cook on the middle shelf for 14 - 16 minutes. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



460 g



8



3680 g



63



1 Year



-18 °C



Crispy Base

Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the oven wire or baking tray without waiting for it to defrost and cook on the lowest shelf for 12 - 14 minutes. If you prefer the pizza base to be crispy, you can use the oven wire alternative. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



325 g



12



3900 g



63



1 Year



-18 °C



Crispy Base

Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the oven wire or baking tray without waiting for it to defrost and cook on the lowest shelf for 12 - 14 minutes. If you prefer the pizza base to be crispy, you can use the oven wire alternative. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



430 g



12



5160 g



63



1 Year



-18 °C



Puff Base

Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the baking tray without waiting for it to defrost and cook on the middle shelf for 14 - 16 minutes. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



800 g



4



3200 g



84



1 Year

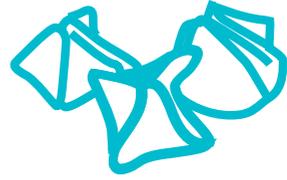


-18 °C

Manti



Manti



Manti is one of the first dishes that comes to mind when we think of our traditional tastes. The thin dough spread by the master hands meets the minced meat, and on top of it, with yogurt and optional buttery pepper sauce, leaves an impress on the palate and then a smile on the faces.

The development of manti, which has a place among our cultural heritage with its taste, dates back to the thirteenth century. Manti is still one of the indispensable dishes of Anatolian cuisine, with its deep-rooted history extending to Central Asia and the Caucasus.

Although the manti recipes handed down from generation to generation differ in different geographies of our country, both in terms of ingredients and cooking methods, the resulting dish is eaten with joy and pleasure.

We know the special place of our manti, each of which is delicious, in Turkish cuisine; and while presenting our manti with the most original recipes, we hope that we can give you joyful moments.



PACKAGE
WEIGHT



PIECE
IN A BOX



BOX
WEIGHT



BOX PER
PALLET



SHELF
LIFE



STORAGE
CONDITION



Thin Dough - Ground Beef

Preparation Suggestion

Pour the manti into 1.5 liters of boiled water. Cook on low heat for 7 - 10 minutes. When your manti is ready, you can drain the water and serve with garlic yogurt, butter and spices. Bon appetite!



400 g



16



6400 g



78



1 Year



-18 °C



Thin Dough - Ground Beef

Preparation Suggestion

Pour the manti into 1.5 liters of boiled water. Cook on low heat for 7 - 10 minutes. When your manti is ready, you can drain the water and serve with garlic yogurt, butter and spices. Bon appetite!



400 g



16



6400 g



78



1 Year



-18 °C



Thin Dough - Ground Beef

Preparation Suggestion

Pour the manti into 1,5 liters of boiled water. Cook on low heat for 7 - 10 minutes. When your manti is ready, you can drain the water and serve with garlic yogurt, butter and spices. Bon appetite!



400 g



16



6400 g



78



1 Year



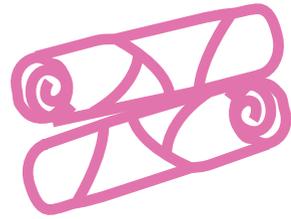
-18 °C



Borek



Borek



A dish tells us stories about the culture and historical past of the societies we live in, beyond the delicious tastes that exist on our table and make us happy. For instance, although there are numerous theories about its history, according to studies, borek was actually come in sight by the Central Asian nomadic Turks before the 7th century. This research proves to us that borek has been the food of nomads and wanderers for centuries. Borek, which was a dish that was easily cooked on a sheet metal with simple and few ingredients such as cheese obtained from the milk of sheep and goats, butter and parsley grown in the nomad camping sides at that time, today, it is becoming a dish that is loved and preferred by almost everyone.

This delicious dish, which is one of the masterpieces of Ottoman culinary culture, does not actually belong to the Ottoman Empire or metropolitan cultures. The borek, which has been the dish of nomadic tribes for centuries, was cooked over campfires, carried in fardels from China to Spain, from Italy to India, and somehow took its place on the sultan's tables. This dish, which is identified with the Ottoman Empire, actually belongs to nomads whose lives have witnessed migration, war and diaspora...

Having such a long history behind it, borek has been enjoyed by countless people in different geographies of the world, gained different interpretations under different cultures and came without sacrificing its taste. Just like our delicious pastries we present you...

You won't believe that our boreks, which are wrapped in crispy dough and prepared with the freshest ingredients, are frozen!



PACKAGE
WEIGHT



PIECE
IN A BOX



BOX
WEIGHT



BOX PER
PALLET



SHELF
LIFE



STORAGE
CONDITION



With Spinach - Cottage Cheese

Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Brush the beaten egg yolk lightly on it. Bake in your fan oven preheated at 190 °C - 200 °C for 24 - 26 minutes until the top and bottom of the boreks are turned to golden yellow color. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



400 g



12



4800 g



48



1 Year



-18 °C



With Apple - With Cinnamon

Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Brush the beaten egg yolk lightly on it. Bake in your fan oven preheated at 190 °C - 200 °C for 22 - 24 minutes until the top and bottom of the boreks are turned to golden yellow color. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C

Pek
food



With Ezine Cheese

Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Brush the beaten egg yolk lightly on it. Bake in your fan oven preheated at 190 °C - 200 °C for 22 - 24 minutes until the top and bottom of the boreks are turned to golden yellow color.
Bon appetite!

* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



With Spinach

Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Brush the beaten egg yolk lightly on it. Bake in your fan oven preheated at 190 °C - 200 °C for 22 - 24 minutes until the top and bottom of the boreks are turned to golden yellow color.
Bon appetite!

* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



With Labne Cheese

Preparation Suggestion

Defrost the boreks in the refrigerator for 30 minutes. Fry in a deep fryer heated to 185 °C for 3 - 4 minutes until turned to golden yellow color.
Bon appetite!



400 g



12



4800 g



100



1 Year



-18 °C



With Cheese - With Sesame

Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Bake in your fan oven preheated at 190 °C for 15 - 17 minutes until the top and bottom of the boreks turned to golden yellow color.
Bon appetite!

* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



With Cheese - With Sesame

Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Bake in your fan oven preheated at 190 °C for 15 - 17 minutes until the top and bottom of the boreks turned to golden yellow color. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



With Raspberry - Blackcurrant - Blueberry

Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Bake in your fan oven preheated at 190 °C for 15 - 17 minutes until the top and bottom of the boreks turned to golden yellow colour. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



Layer Dough

Preparation Suggestion

Let your dough rest until it reaches a curable consistency. Put the desired material (cheese, sausage, etc.) in the middle. Close the opposite corners as triangles or rectangles, overlapping each other. Arrange them on the tray at 2.5 cm intervals. Brush lightly beaten egg on it and bake for 15-20 minutes in a preheated oven at 200°C. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



1000 g



10



10000 g



84



1 Year



-18 °C



With Olive Oil

Preparation Suggestion

Let your dough rest until it reaches a curable consistency. Put the desired material (cheese, sausage, etc.) in the middle. Close the opposite corners as triangles or rectangles, overlapping each other. Arrange them on the tray at 2.5 cm intervals. Brush lightly beaten egg on it and bake for 15-20 minutes in a preheated oven at 200°C. Bon appetite!

* Degree and cooking time may vary depending on the oven type.



1000 g



10



10000 g



84



1 Year



-18 °C

Lahmacun



Lahmacun

Lahmacun is indisputably one of the most popular recipes of Turkish cuisine. This flavor, which has been in existence for about five thousand year, is perhaps one of the magnificent flavors spreading from the Middle East to the world cuisine. Lahmacun, called as Turkish style pizza, is a food that is in almost every corner of our country, is on the menu of most restaurants and is consumed with pleasure. Lahmacun, takes its name from the Arabic Lahm bi-'ajīn, actually means dough with meat.

A thin, crispy dough and minced-meat flavored with various spices, its crispiness due to its preparation with unleavened dough on its base that dissolves in the mouth flavor, offers a simple but effective feast of flavor to those who taste it. Lahmacun, which differs from pita with its cheeseless mixture, is a very light flavor with its thin dough and the inside spread on that dough. Although lahmacun, which we all try and love undoubtedly, is so common in today's Turkish culture, its spread from Southeastern Anatolia to all over the country begins in the 1960s. Lahmacun, which reaches its ideal taste by cooking in a hot stone oven, is usually consumed with onions, tomatoes and various greens and achieves a wonderful harmony with ayran. Come and try it with Pek Food touch!

Come and try the lahmacun, which we have witnessed thousands of Year of history and of which taste we love very much, with the touch of Pek Food! We offer you taste and high nutritional value together with Pek Food frozen lahmacun, which is as thin and delicious as if it is hand-opened! We added our own interpretation to the lahmacun, which is prepared by rolling the dough thinly and spreading the wonderful blend of onion, chili pepper and minced-meat, and created two different recipes: Pomegranate Sour - Walnut Lahmacun and Vegetable Lahmacun.

It is now in your hands to prepare a delicious lahmacun with Pek Food!



PACKAGE
WEIGHT



PIECE
IN A BOX



BOX
WEIGHT



BOX PER
PALLET



SHELF
LIFE



STORAGE
CONDITION



Thin Crispy Dough - Walnut - Pomegranate Syrup

Preparation Suggestion

Oven: Preheat your oven at 220 °C with fan. Place the lahmacun on a baking wire or tray and cook for 4 - 6 minutes without waiting for it to defrost.

Pan: Cover the two lahmacun with the ingredients side by side and cook it in a preheated pan over medium heat, turning it frequently, for 6 - 8 minutes.
Bon appetite!

* Degree and cooking time may vary depending on the oven type.



330 g



12



3960 g



48



1 Year



-18 °C



Thin Crispy Dough

Preparation Suggestion

Oven: Preheat your oven at 220 °C with fan. Place the lahmacun on a baking wire or tray and cook for 4 - 6 minutes without waiting for it to defrost.

Pan: Cover the two lahmacun with the ingredients side by side and cook it in a preheated pan over medium heat, turning it frequently, for 6 - 8 minutes.
Bon appetite!

* Degree and cooking time may vary depending on the oven type.



330 g



12



3960 g



48



1 Year



-18 °C

Potato



Potato

The story of the potato, of which homeland is South America, begins in Peru in the very old times of history and its flavor spreads to the whole continent in a short time. The potato, which was seen as a wild plant before, comes into play when the corn cannot complete the ripening process and is now an important food source for the people.

The greatest development of the potato dates back to the sixteenth century. With the Spanish sailors coming from South America bringing the potato to Europe, which was in famine at that time, it has now started to spread to very wide continents and has gained an important place in the whole world cuisine.

We know that although the past of the potato, which is consumed by everyone, young and old, goes back to very old times, its place on the palate will always remain new.

For this reason, so that you can eat the potato with joy and pleasure every time; we buy Agria potatoes, which have become famous for their taste, boil them, separate them from the starch, pre-fry them, then freeze them and bring them to your tables in their most delicious form.



PACKAGE
WEIGHT



PIECE
IN A BOX



BOX
WEIGHT



BOX PER
PALLET



SHELF
LIFE



STORAGE
CONDITION



9x9 Potato

Preparation Suggestion

Deep Fryer: Fry the potatoes in vegetable oil heated to 180 °C in a deep fryer for 3 - 4 minutes, without waiting for them to defrost, until they turn to golden yellow color.
Bon appetite!

* We recommend using 6 scoops of oil for 1 scoop of potato.



1000 g



10



10000 g



63



2 Years



-18 °C



9x18 Potato

Preparation Suggestion

Deep Fryer: Fry the potatoes in vegetable oil heated to 180 °C in a deep fryer for 3 - 4 minutes, without waiting for them to defrost, until they turn to golden yellow color.

* We recommend using 6 scoops of oil for 1 scoop of potato.

Oven: Bake in a preheated 220 °C oven for 15 - 20 minutes.
Bon appetite!

* Degree and cooking time may vary depending on the oven type.



1000 g



10



10000 g



63



2 Years



-18 °C

