Pitta bread

Recipe by V-ZUG LTD



bread pockets with black cumin

Preparation	30 Mins
Resting time	1 Hrs 20 Mins
Cooking time	10 Mins
Piece	4
Appliance	CombairSteamer V2000 from 2021

Dough

300 g white flour

1 tsp salt

¼ cube of yeast (about 10 g)

180 ml water

1 tbsp olive oil

Shaping

Flour for rolling out

Black cumin for sprinkling

Dough

Knead all the ingredients in a bowl into a firm, smooth dough. Shape the dough into a ball.

Return to the bowl, cover and allow to rise for about 1 hour until double in volume.

Shaping

Briefly knead the dough on a floured work surface. Shape into 4 balls.

Roll out each ball into a round about 5 mm thick. Brush the rounds with a little water and sprinkle generously with black cumin seeds. Allow to proof for 20 minutes.

Baking

Place an empty baking tray in the middle shelf position for preheating. Preheat the cooking space to 230 °C using the PizzaPlus mode.

Place the rounds on the hot baking tray – do this as quickly as possible so that little heat is lost – and bake for 10 minutes.

Wrap the pitta bread in a kitchen towel and allow to cool down.

Cooking steps

Put the tray into the cooking space for preheating.

(Pre-)heat cooking space to 230 °C with PizzaPlus

Preheating finished. Put the food on the hot tray.

PizzaPlus 230 °C for 10 Mins

Tips

Black sesame seeds or cumin seeds, according to preference, can be used in place of black cumin seeds.

Accessories

Baking tray

Additional information

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