



Pitta bread

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制备过程	1 小时
等待时间	1 小时 15 分钟
烘烤的时间：烘烤时间取决于机器	7 分钟
份	10
电器	Combair SE 自 2015 年

Preparation

500 g plain flour
300 ml water
½ sachet of dried yeast
30 ml olive oil
10 g salt

Put the flour, water and dried yeast in a mixing bowl and mix on the lowest setting for 2 minutes. Add the oil and mix for another 4 minutes. Add the salt and mix for 4 minutes. Knead the dough on the highest setting for 5 minutes. Allow the dough to proof at room temperature until double in volume.

将发酵桶预加热 **PizzaPlus** 到 **250°C**

Divide the dough into 10 pieces (approx. 80 g per piece). Shape each piece into a ball, roll out to a thickness of approx. 5 mm with a rolling pin, then leave to rest for 15 minutes. Bake.

放入糕点

在 **PizzaPlus** 期间为 **250 7 分钟°C**

After baking, cut open the pitta bread and stuff with a filling of your choice.

配件

Baking tray

附加信息

创建时间 11.12.2019

