Pitta bread

Receta de V-ZUG AG



Preparación	
Tiempo de cocción	
Porciones	10

Preparation

500 g plain flour

300 ml water

½ sachet of dried yeast

30 ml olive oil

10 g salt

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.

Introducir el producto de horneado

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

Accesorios

Baking tray

Información complementaria

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