



Pitta bread

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Piece 4

bread pockets with black cumin

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

Additional information

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