# Pitta bread

מתכון מאת V-ZUG Ltd.



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| Preparation | 1 Hrs |
| Resting time | 1 Hrs 15 Mins |
| Cooking time | 7 Mins |
| מנות | 10 |
| התקן | Combair SEP from 2015 |

## 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.

**(Pre-)heat cooking space to 250 °C with PizzaPlus**

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.

**Put the pastry in**

**PizzaPlus 250 °C for 7 Mins**

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

## אביזרים

Baking tray

## מידע נוסף

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| הופק ביום | 11.12.2019 |