Pitta bread

Recipe by V-ZUG Ltd.



Preparation	1 Hrs
Resting time	1 Hrs 15 Mins
Cooking time	7 Mins
Portions	10
Appliance	Combair SE 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.

Accessories

Baking tray

Additional information

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