



Pitta bread

Recipe by V-ZUG Ltd.



Preparation	
Cooking	
time	
Portions	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.

Put the pastry in

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

Accessories

Baking tray

Additional information

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