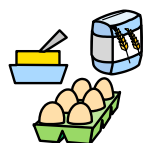




Pitta bread

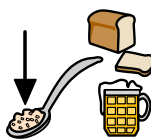


Ingredients



2 teaspoons

fast action dried



yeast

500 g

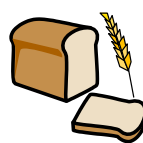
500

g

strong



white



bread flour



2 teaspoons



salt



1 tablespoon



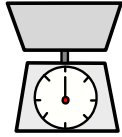
olive oil



Equipment



Measuring jug,



scales,



large

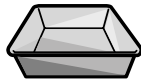
bowl,



teaspoon,



tablespoon,



baking tray.

1



1. Mix the yeast with 300ml warm water in a large



bowl then leave to sit for 5 minutes until bubbly.

2



2. Add the flour,



flour,



salt

and



olive oil



and bring the mixture together to a soft dough.

3



3. Tip the dough onto a lightly floured work surface



and knead for 10 minutes until smooth and



elastic.

4



4. Place in a lightly oiled bowl, cover with a

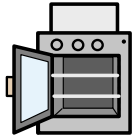
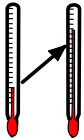


tea towel and leave for at least an hour until

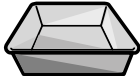
x2

doubled in size.

5



5. Heat the oven as high as it will go and put a



baking tray in to get searingly hot.....

?

BE

!!

VERY

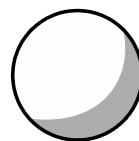


CAREFUL

6



8



6. Divide the dough into 8 balls and flatten



to a disc with the palm of your hand.

7

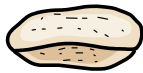


7. On a lightly floured surface roll each

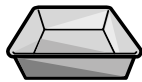


disc into an oval.

8



8. Dust pittas with flour and place directly



onto the baking tray, bake for 4--5 minutes



until they have puffed up and are golden.

9



9. Slice and fill.