

Pita bread

Cuisine: **Greek**
Food category: **Pastry**



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Company: **Retigo**



Program steps

Preheating: 50 °C

1	Combination	25 %	Termination by time	00:20 hh:mm	35 °C	40 %	
2	Hot air	100 %	Termination by time	00:03 hh:mm	240 °C	70 %	

Ingredients - number of portions - 8

Name	Value	Unit
plain wheat flour	260	g
dried baker's yeast	5	g
water	170	g
Salt	5	g
Olive Oil	20	g

Nutrition and allergens

Allergens: 1
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	117.8 kJ
Carbohydrate	23.8 g
Fat	0.7 g
Protein	3.9 g
Water	0 g

Directions

First mix together flour, yeast and salt.
Add water and oil and knead briefly.
Let the dough rise in our premium combi oven for about 20 minutes.
Divide the dough into 6 pieces, lightly knead into balls. Don't over work it.
Rest for about 20 - 30 minutes under wet cloth.
Gently roll each ball into roughly 15cm diameter. You should roll each ball no more than 4 times to achieve hollow bun.
Bake on provided program for about 3 minutes.

Recommended accessories



Vision Grill Diagonal



Vision Pizza Stone



Vision Bake