

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
4 tble spoons 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