

Pita bread



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4-5 pieces:

200 g flour
120 ml warm water
1 teaspoon yeast
1 teaspoon raw sugar
a pinch of salt
1 tablespoon oil

Mix the sugar and the yeast in half of the amount of water. Allow to rest 10 minutes until the yeast begins to ferment. Mix all ingredients in a bowl, to obtain a dough. Knead the dough for at least 5 minutes.

Allow the dough to rise for at least one hour, in a warm place, until the volume is doubled.

Divide into 4-5 equal parts and form balls.

Allow to rise for 10 minutes.

Roll each piece of dough in a round shape (about 10 cm in diameter).



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Allow to rise for another 20 minutes.

Bake in the pre-heated oven, on high heat (220 C) until golden brown (about 4-5 minutes).

Serve warm (once cooled, they become hard) with various fillings ([falafel](#), [shoarma](#) etc.).