

## Pitta Bread

125g  strong  white  bread  flour





$\frac{1}{2}$    $\frac{1}{2}$  teaspoon  salt




 1 teaspoon  Yeast




 1 tablespoon  oil




 80ml water





## Pitta Bread





1.  Weigh the  flour into a  big  bowl.






2.  Add the  yeast and  salt.

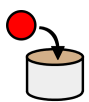
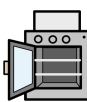


3.  Add the  oil and  water.

4.  Mix well with  your  hands.

5.  Knead the dough well for  at least  10 mins. 

8.  Cut the dough into  3 equal  balls. 

9.  Squash each  ball and  roll into a  flat  circle

10.  Put in  oven for  5-10  minutes

