

Pita Bread



Ingredients

Pita Bread

Group One

- 5000g Bakers Flour
- 100g Salt
- 100g Caster Sugar
- 60g **MOI Instant Dry Yeast**
Bread Improver

Group Two

- 300g **2 in 1 Shortening**

Group Three

- 3000g Water



Directions

Blend Group 1

*Use Bread Improver at manufacturers recommended level, usually 1% of the flour weight.

Add Group 2 to Group 1.

Add Group 3 and mix to a fully developed dough.

Finished Dough Temperature:

28 degrees Celsius

Floor Time:

Rest dough 15 minutes then scale into 60g pieces and mould rounds. Rest dough pieces another 15 minutes then roll each dough piece down to a 3mm thick circle.

Bake:

Place individually on sole of oven or place onto a baking tray. Bake at 250 degrees Celsius until the dough pieces puff up and are just lightly browned.