

PITA BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
BAKELS INSTANT ACTIVE YEAST	0.060	1.20
BAKELS CIABATTA CONCENTRATE	0.500	10.00
Water	3.200	64.00
Honey	0.100	2.00
Olive Oil	0.100	2.00

Total Weight: 8.960

METHOD

No time dough. Place all ingredients in bowl and mix dough until fully developed. Dough temperature 30°C. Rest dough for 10 minutes. Scale and mould as desired (18cm round). Pin out round or oval to 4mm thick. Rest for 10-15 minutes. Place on hot tray and bake at 250°C for approximately 5 minutes or bake on the sole of the oven turning the pita bread over after 2.5 minutes.



CATEGORY

Bread, Buns & Rolls