

Pita Bread

By

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Serving Size:	7 PCS
Flour	500 G
Live yeast Dry yeast	15 G 6G
Sugar	15 G
Salt	13.5 G
Water	355.5 G
Olive oil	20 G

1. Mix together flour, yeast, sugar. Till getting a dough.
2. Fold the dough 7 corners inside the bowl and let rest for 30 minutes, go over this folding process 4 times.
3. Divide the dough to balls, 118-120G, roll into balls, dust with flour both sides, cover with plastic bag and let rest for **1 hour** (make sure there are gaps between the balls).
4. Roll with a rolling pin for 1\2 - 1cm, flour both sides and ret for 30-45 min covered with plastic bag.
5. Preheat the oven 500-520F- with sheet pans in side (parchment paper) no fan.
6. Put pita on the hot sheets let them rise (about 1.5 min the flip over then 1.5 min more till see some color).