

HOW TO MAKE PITA

Ingredients

1. 4 cups of flour
2. 1 tablespoon of yeast
3. $\frac{1}{2}$ a spoon of sugar
4. $\frac{1}{2}$ a spoon of salt
5. 3 tablespoons of olive oil
6. $1\frac{1}{4}$ cups of lukewarm water

I ❤️ PITA

Method

1. Mix all the ingredients together and knead.
2. Rest the dough for 30 minutes.
3. Knead again.
4. Divide into eight balls.
5. Place the balls on a tray and then cover with a cloth.
6. Take one of the balls and roll out into a flat sort of circle.
7. Warm up a frying pan and add a bit of oil.
8. Place the dough in for about 3 minutes.
9. Turn over for another 3 minutes.
10. Take out of the pan and cover with a cloth.
11. Repeat with all the remaining dough.

בתיאבון!

