

Recipe for pitta bread

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Ingredients:

200g self-raising flour
1 tsp salt
1 tsp baking powder
200g natural yoghurt

Preparation method:

1. Weigh out 200g self-raising flour into a bowl.
2. Add 1 tsp salt and 1 tsp baking powder.
3. Add 200g natural yoghurt to the mix.
4. Mix the dough with a palette knife until it comes together.
5. Bring mixture together with your hands to form a dough. Knead for 4 - 5 minutes until smooth.
6. On a floured surface, divide the dough in to six equal sized pieces.
7. Roll each piece out into a small circle shape about 15cm in diameter.
8. Cook the pitta breads in a dry frying pan on a medium heat.
9. Repeat with the remaining dough.
10. Place in the heated oven at 200c until puffy and golden.
11. Serve immediately.
12. Think about flavours that could be added to make them more interesting!