



Pitta Bread

Makes 6 pittas

Good for BBQ's, for housing sausages and burgers, or for dunking.

Before starting pre-heat the oven to 220C/425oF/Gas Mark 7 and lightly grease a baking tray.

Ingredients

1 packet of JUVELA Gluten-Free Mix

1 sachet dried yeast (supplied with the Mix)

2 tbsp vegetable oil

250ml (½ pint) approx of warm water

Method

1. Empty the packet of Mix into a large bowl.
- 2, Then stir in the sachet of yeast, ensuring it is evenly distributed.
3. Now add the oil and sufficient warm water to make a soft, but not sticky, dough.
4. Knead on a surface lightly dusted with Mix.
5. Divide the dough into 12 pieces, cover and allow to stand for approximately 40 minutes.
6. Re-knead each piece of dough, then roll out each piece thinly, into an oval shape.
7. Place on a baking tray and bake in the pre-heated oven for 7 - 8 minutes, until golden.
8. Stack in a polythene bag, whilst still warm, (this ensures that the pittas stay soft as they cool).