

Pita Bread

If you've ever tried to take home and reheat that wonderful pita bread from a middle eastern restaurant, you know what a disappointment it can be. This recipe is from the Ugly Duckling Bakery and is designed for a pizza oven. I use fresh bread flour from By-the-Pound in Ann Arbor.

Ingredients:

- 344 grams (2 3/4 cup) unbleached flour
- 35 grams (1/4 cup) whole wheat flour
- 2 tsp. instant yeast
- 1 1/2 tsp. salt
- 1 tsp. sugar
- 1 cup lukewarm water (100 degrees)
- 2 Tbsp. olive oil



Equipment:

- Digital kitchen scale
- Temperature probe
- Stand mixer with dough hook
- Spray oil
- Rolling pin
- Pizza oven
- Turning peel



Pita Bread:

☑	Directions	Time (min)	
	In the stand mixer bowl, whisk together 344 grams of flour, 35 grams of whole wheat flour, 2 tsp. yeast, 1 1/2 tsp. salt, and 1 tsp. sugar	5	
	Add 1 cup warm water and 2 Tbsp. olive oil	1	
	Using a dough hook, mix until soft and elastic	7	
	Shape the dough into a round ball.	1	
	Return to the mixer bowl, cover with plastic and allow to rise at room temperature (>70 degrees) until double in size	2 hrs.	
	Divide the dough into 8 equal parts. Shape each ball into a small ball. Tuck in sides.	5	
	Place balls on a baking sheet, cover with plastic, let rise	45	
	Preheat oven to maximum temperature		
	On a lightly floured surface, roll the balls into a 6" diameter circle.	5	15
	Allow dough to rest	10	
	Turn oven down to low	1	
	Bake pitas two at a time, flip over to char top	12	
	Place in a bowl covered with a towel and serve		
	Total	3hr 32 min	