

Greek Pitta Bread (Makes 6)

Ingredients

½ packet Loprofin Mix

½ sachet/1 tablespoon dried yeast (supplied with Loprofin Mix)

½ teaspoon salt

3 tablespoons olive oil

175ml warm water

Extra oil to brush over the baking tray

Method

1. Combine the Loprofin Mix, yeast and salt in a large bowl, add oil and water and beat for 1 minute (if using an electric mixer) or 3-4 minutes with a wooden spoon, until the batter is smooth and glossy.
2. Cover the bowl with cling film and put in a warm place to rise, until almost doubled in size (approximately 20 minutes).
3. Preheat a baking tray under a hot grill; remove the cling film from the bowl and beat the dough for 1 minute, until smooth; mark into 6 portions.
4. Lay a piece of cling film on a work surface and brush lightly with oil, spoon a portion of dough into the centre.
5. Dust the palm of one hand with Loprofin Mix and gently press the dough into a thin oval approximately 7 x 5 inch (17.5cm x 12.5cm).
6. Oil the hot baking tray and using the cling film to assist you, carefully transfer the dough onto the tray; grill for 1-2 minutes, until just starting to colour, turn the pitta over and grill for a further 1-2 minutes.
7. Place the cooked pitta breads on a tea towel and cover with a second – this will keep them soft.

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