

## **Pita Bread**

**Yield:** 6- 5 oz. Pita

12 fl. oz. water

1 ½ oz. yeast, compressed

½ oz. salt, kosher

1 T oil, olive

5 oz. whole wheat flour

1 lb. bread flour

1. Dissolve yeast in warm water.
2. Add olive oil and whole wheat flour.
3. Add salt and bread flour to achieve a dough that can be turned out onto the bench and knead for 8-10 minutes.
4. Divide into 5 oz. portions, roll into dinner rolls and let rest on bench covered for 10 minutes.
5. Roll out into discs and let rest uncovered for at least 20 minutes or until a skin is formed.
6. Bake on deck at 500F for 3-5 minutes until puffs up.
7. Little to no color is desired.