



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Pitta

MULTISEED PITTA

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	1.000
<u>Country Oven® Multiseed Bread Concentrate</u>	1.000
Yeast	0.100
White shortening	0.100
Water	0.850
Total Weight:	3.050

METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 2 minutes on slow and 6 minutes on fast speed, until fully developed.
2. Divide into 80g pieces and mould round leave to rest (covered).
3. Pin out into slipper shape approx. 5mm in thickness and leave to rest for 10-15 minutes.
4. With a peel, place slipper dough pieces onto sole of the oven until puffed up like a pillow.
5. Bake at 250°C for 5-8 minutes.