

**Makes 8 small pita breads**

1 tablespoon salt flakes  
3 teaspoons dried yeast  
2 tablespoons extra virgin  
olive oil  
1 tablespoon natural  
Greek-style yoghurt  
1 tablespoon honey  
4 cups (600 g) type '00' flour,  
plus extra if needed  
semolina, for dusting  
olive oil spray

# Pita bread

*Pictured page 291*

**Place** the salt, yeast, olive oil, yoghurt, honey, 2 cups (300 g) flour and 300 ml warm water in the bowl of an electric mixer and beat until smooth. Cover with plastic film and prove in the fridge for at least 12 hours, preferably overnight.

**The next day,** add the remaining flour to the mixture. Fit the electric mixer with a dough hook and beat on a low speed until the flour is fully incorporated. Increase the speed to medium and beat for 2–3 minutes or until the dough comes away from the bowl and is tacky but not sticky when touched. Add a little more flour if needed to reach the desired consistency.

**Turn** out the dough onto a lightly floured benchtop and knead for 1 minute or until smooth. Divide the dough into eight even-sized pieces and knead into balls. (If you are making large pita breads, divide the dough into four portions.)

**Dust** the benchtop with semolina and, using a semolina-dusted rolling pin, roll out the balls until they're about 5 mm thick, sprinkling with extra semolina to prevent sticking, if needed. Prick all over with a fork, then place on semolina-dusted baking trays and leave in a warm, dry spot to prove for 30 minutes.

**Preheat** a non-stick frying pan over medium heat until hot (or a chargrill pan or barbecue grill or flatplate). Lightly spray the pan with oil, then add the breads one at a time and cook for 2 minutes on each side. Serve immediately or reheat again later in the pan.