

Gluten Free Pitta Bread

Chickpea Flour is finely milled and used in gluten-free products to enhance the texture by building the structure and enhances the overall taste

Ingredients	%
Chickpea Flour	13.80
HI-MAIZE® 260	2.30
PRECISA® Bake GF	34.20
Psyllium Husk	1.20
Salt	0.70
Honey	3.00
Olive Oil	4.90
Instant Yeast	0.80
Water	39.10

Preparation:

1. In mixing bowl blend PRECISA®Bake GF, Chickpea Flour, psyllium husk, HI-MAIZE® 260, yeast and salt
2. To bowl add oil, honey, and warm (40°C) water
3. Using hook attachment, mix ingredients on medium speed until smooth, uniform dough is formed and begins to pull from bowl sides. Dough will remain soft and relatively fluid
4. Cover bowl with plastic wrap and proof dough for 60 minutes
5. Preheat convection oven to 260°C
6. Scale dough to 50g pieces and roll to rounds working with enough PRECISA®Bake GF to avoid sticking. On surface dusted with PRECISA®Bake GF roll out to approximately 0,6cm thick. Cover and let rest for 10 minutes

