



## **Gluten Free Pitta Bread**

Chickpea Flour is fined 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 <sup>®</sup> 260	2.30
PRECISA® Bake GF	34.20
Psylium Husk	1.20
Salt	0.70
Honey	3.00
Olive Oil	4.90
Instant Yeast	0.80
Water	39.10

## Preparation:

- 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



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