



TEAM FOUR
FOODSERVICE



Pita Bread

Ingredients:

1 Rich 7" Sheeted Pizza Dough
Flour, as needed

Directions:

1. Keep rolls in freezer until ready to use.
2. Pan 2 x3 on sheet pan, lined with a vegetable sprayed pan liner.
3. Cover with plastic wrap, sprayed with a vegetable oil, or place on a roll rack with a rack cover to prevent the product from drying out. Place in a refrigerator overnight to thaw.
4. Once dough is thawed allow to reach room temperature, keeping dough covered to prevent from drying out.
5. Lightly flour the dough and roll into a 8" inch round diameter.
6. Place directly on the deck of a 475 to 500 degree preheated deck oven. If a deck oven is not available invert a sheet pan in a convection oven set at 425 to 450 degrees and place dough directly on the preheated inverted sheet pan.