

# Pita Bread

Greek Mediterranean Serves: 100

560 1oz portions

## Ingredients

AP flour	24#
Honey	1#
Greek yogurt	2#
Baking powder	.5#
Warm water	6Qt
Sugar	.26# (about a 1/2C)
Olive oil	2C

## Directions:

- Mix flour and baking powder together.
- Combine the wet ingredients including the oil and, with the mixer on low speed and fitted with a dough hook, combine slowly with the dry ingredients.
- Continue mixing on low until a ball is formed.
- Turn the speed to medium and knead until smooth and elastic, about 10 mins.
- Remove from the bowl and cover with plastic wrap.
- Cut off strips of the dough and roll into a 1/2 inch thick rope.
- Cut the rope into 1/2 inch pieces and roll into a ball. Lay on parchment paper covered sheet trays and cover with plastic wrap in the refrigerator until ready to use.
- To serve, roll the balls of dough into 1/8 inch thick ovals on a cutting board dusted with flour. Bake in a 450° F oven until puffed up from steam. Flip and cook 30 more seconds until just slightly browned on the edges.
- Brush lightly with olive oil and serve warm.



# Sysco Menu Item Report

Sysco San Francisco Inc

510 226-3000

Menu Item Name: **Pita Bread**

Serves - 100 for \$150.00

	Plate/Serving	Total	%
Price:	\$1.50	\$150.00	
Cost:	\$0.19	\$18.86	12.57
Profit:	\$1.31	\$131.14	87.43

SUPC	S	Description	Brand	Seq	Qty	Type	Unit Cost	XCost	Mrgn
1193259		FLOUR ALL PURP UNBLCH	CONAGRA	1	24.00	LB	\$0.43	\$10.42	0.55
4112595	S	HONEY PURE CLOVER GR A	SYS CLS	2	1.00	LB	\$4.77	\$4.77	0.25
5004031		YOGURT PLAIN LO FAT	BERKFRM	3	2.00	LB	\$1.29	\$2.58	0.14
5517701		POWDER BAKING DOUBLE ACTING	SYS CLS	4	0.50	LB	\$1.85	\$0.93	0.05
4782694		SUGAR GRANULATED EXTRA FINE	SYS CLS	5	0.50	CP	\$0.03	\$0.02	0.00
5934302		OIL OLIVE BLEND 80/20	AREZZIO	6	2.00	CP	\$0.08	\$0.16	0.01
		WARM WATER			6.00	QT			