

## INGREDIENTS

- 1x UnBread Pita, Pizza & Wrap Mix sachet
- Boiling hot water

## PREPARATIONS

1



PREHEAT OVEN  
TO 185°C

2



BOIL  
KETTLE

## CHOOSE YOUR MIXING METHOD



STAND  
MIXER

OR



HAND  
MIXER

OR



BY HAND  
WITH A FORK

## IMPORTANT BAKING TIPS

1. Add one sachet of UnBread Pita, Pizza & Wrap mix all at once to the water. **DO NOT** drizzle the flour into the water!
2. Do not work or shape the dough on a cold surface as it will harden rapidly.
3. Bake pitas and pizzas directly on the oven rack, NOT on a baking sheet.
4. Cook wraps in a lightly oiled skillet or a dry non-stick pan.
5. If you mixed the dough with HAND MIXER or BY HAND, roll & cut the dough immediately after mixing, then cover to keep warm & wait 30 minutes for the dough to set before baking.
6. Dough mixed with a stand mixer can be baked immediately after rolling and cutting.

## BAKING INSTRUCTIONS

BE SURE TO FOLLOW THE INSTRUCTIONS EXACTLY!

TO MAKE THE DOUGH, ADD THE FOLLOWING  
TO YOUR MIXING BOWL:

	PITA	PIZZA	WRAP
BOILING WATER	460g	380g	420g



HAND MIXER

USE BOTH WHISKS,  
NOT THE DOUGH HOOKS!

AND



STAND MIXER

USE PADDLE,  
NOT DOUGH HOOK OR WHISK!

- 1 Mix at slow speed for 10 seconds to combine, then at high speed for **60** seconds exactly. **No more. No less.**
- 2 Work the dough into a smooth cohesive ball (not on a cold surface).



### BY HAND WITH A FORK

- 1 Mix very well for about 60 sec to combine.
- 2 Remove the mix from the bowl and continue to work by hand (not on a cold surface) until a smooth, cohesive dough has formed.
- 3 Roll and cut dough. Leave to set for 30min before baking.

### PITA

- 1 Roll the dough to: 4mm
- 2 Cut dough into circles of: 120mm
- 3 Bake at 165°C for: 40min  
Bake directly on the oven rack.  
**DO NOT** bake on a baking sheet.



### PIZZA

- 1 Roll the dough to: 2mm
- 2 Cut dough into circles of: 200mm
- 3 Bake at 180°C for: 30min  
Bake directly on the oven rack.  
**DO NOT** bake on a baking sheet.
- 4 Add desired toppings once baked and grill.  
**DO NOT** place toppings on raw dough base.



### WRAPS

- 1 Roll the dough to: 1mm or less
- 2 Cut dough into circles of: 280 mm
- 3 Cook in a lightly oiled skillet or dry non-stick pan for 2-3min, flip over and cook for 1 min.



**General Info:** For very soft pitas & wraps, let cool completely, then place in a bag for a few hours.

Store in the fridge for up to a week. Can be warmed again.