



Soft Greek pita with tzatziki cheese



Ingredients

- Tzatziki cheese, 50-150g. As needed.
- 380 grams of flour
- 7 g dried yeast
- 1 tbsp sugar or 1 tbsp honey
- 1 tbsp olive oil
- 100 ml milk lukewarm
- 150 ml water lukewarm
- 1 tsp salt

Preparation

Do you love sandwiches and rolls or pita's with melted cheese? Then this Greek cheese pita is definitely for you!

Preparation:

Mix the flour and yeast together in a mixing bowl and slowly pour in the wet ingredients and sugar or honey.

Mix/knead for about 10 minutes into a nice smooth dough.

Add the salt and knead for another 5 minutes or so. Let the dough rise in the mixing bowl for about an hour under a damp tea towel. The dough will start to rise and roughly double in size.

Divide the dough into 6 balls and roll out into nice flat rounds.

(In Greece, pitas are often folded in half instead of being cut open. They are folded around the filling like a wrap, so these can also be larger than supermarket pitas)

Use flour to prevent sticking to the countertop/work surface.

Fry in a hot pan with a little olive oil. Fry one side for about 2 minutes, and the other side for about a minute. Then top half of the pita with the tzatziki cheese and fold it in half. Sprinkle some grated cheese over the top as well and continue baking for a few minutes until the cheese melts. Be generous with the cheese as the pitas are quite large and very fluffy.