



Soft Greek pita sandwiches with tzatziki cheese homemade



Ingredients

- 225 grams of Tzatziki cheese or herb cheese
- 420 gram of flour
- 10.5 grammes of dried yeast
- 1.5 tbsp sugar or honey
- 1.5 tbsp olive oil
- 150 ml milk lukewarm
- 225 ml of lukewarm water
- 1.5 tsp of salt

Preparation

Do you love sandwiches and rolls or pitas 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 in 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 to speak. These can therefore also be larger than supermarket pitas)

Use flour to prevent sticking to the countertop/ worktop.

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. Also sprinkle some grated cheese over the top and bake a little further until the cheese melts. Be generous with the cheese as the pitas are quite large and very fluffy.