



Consejo del chef

Heat the frying pan well before cooking the bread to obtain a fluffy texture.

Raciones para 3

1 cup Water

1 and ½ Teaspoons Baker's yeast

1 Pinch Brown sugar

360 gr Flour

2 Tablespoons Olive oil

1 Teaspoon Salt

160 ml Olive oil

80 ml Vinegar

Salt

Black pepper

500 gr Beef steaks

1 Teaspoon Cumin

1 Teaspoon Turmeric

2 Teaspoons Paprika

Cardamom

½ Teaspoon Cinnamon

1 Onion

Lettuce heart

Red onion

Coriander

Mint

Lemon/ Lime

Cherry tomatoes

Cucumber

Tzatziki sauce

- 1** For the pita bread, heat water until lukewarm and dissolve yeast and sugar in it.
- 2** In a bowl, combine the flour and salt and mix well. Make a hole in the middle with the help of a spoon. Pour the water and oil into it. Stir with a spoon until combined, and let the dough rest with a clean tea towel over it for 15 minutes.
- 3** Then, knead the dough over a floured surface, folding and shaping it into a ball several times for about 5 minutes.
- 4** Set aside again to rest for one hour in the same bowl, covered with a dry, clean tea towel, to prevent forming a crust while rising.
- 5** Meanwhile, prepare the filling. Combine the oil, vinegar, salt, pepper, and spices in a bowl. Place the mix in a large food container, cut the steaks into half or three, and place them inside. Coat them and marinate for about 15 minutes for tender and flavorful meat.
- 6** Peel and halve an onion, place it on the top of a skewer and pierce the meat until you finish it with the other half onion.
- 7** Cook in the iOven by selecting Extra Menu > Recipes > Meat > Beef Steak. Select weight and minimal temperature. Use the preset time for the recipe. Continue with the pita bread.
- 8** Divide the dough into 8–10 portions (depending on the desired size), roll them into balls, and let them rest for 5 minutes.
- 9** Use a rolling pin to stretch the dough and shape 15 cm diameter and 3–4 mm thick circles. Meanwhile, heat a frying pan and cook the bread on both sides until brown when the pan is very hot.
- 10** Julienne the lettuce heart to fill the bread, add the sliced meat as in a mini kebab, combine with some cucumber slices, cherry tomatoes cut into quarters, chopped red onion, mint leaves, and some Tzatziki sauce.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/pita-de-ternera/>

