



**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

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

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