



# Roast Tomato Open Pita

## For the dough:

1 ½ cups (225g) Lighthouse Bread & Pizza Flour  
1 tsp dried yeast (We recommend using Lighthouse Yeast + Bread Improver)  
1 tsp salt  
2/3 cup (160ml) lukewarm water  
2 tsp olive oil

## For the sauce:

½ red onion, sliced thinly  
1 tbsp olive oil  
1 tbsp tomato paste  
200g peeled and diced tomatoes  
1 tsp Anchor Red Wine Vinegar  
Salt & pepper

## For the toppings:

75g roasted capsicum, sliced  
250g baby tomatoes, halved  
100g feta  
Fresh thyme  
Fresh basil leaves  
½ tsp olive oil

To make the dough, place flour and salt into a mixing bowl. Dissolve yeast in some of the lukewarm water.

Make a well in the centre of the flour mixture, place dissolved yeast mixture and oil into the well and gradually work the flour in from the sides.

Remove dough from bowl and knead by hand until smooth and elastic. If dough is too sticky, add 1 – 2 table-spoons of extra flour.

Place dough in a clean bowl, cover with a damp cloth and leave to rise in a warm place until doubled in volume (30-45 minutes\*) Alternatively, the dough can be made using the bread and pizza dough setting on your bread machine.

To make the sauce, fry the red onion until translucent. Add tomato paste and cook for 1 minute before adding diced tomatoes. Allow mixture to simmer for 10-15 minutes or until the tomatoes collapse, stirring occasionally.

Once sauce is reduced add red wine vinegar, salt and pepper and mix. Allow to cool.

Preheat oven to 180°C (160°C fan forced).

To prepare the toppings, place baby tomatoes, roast capsicum, thyme, basil, olive oil and feta in a bowl and mix by hand. Put aside.

Roll dough out to a 30cm wide circle on a lightly floured surface. Spread 2 heaped tablespoons of the sauce on the dough, leaving 4-5cm around the edges. Evenly scatter the toppings over the dough.

Gently pull the edges of the dough towards the centre, over the tomato topping. The centre should be exposed. Brush the remaining sauce on the exposed pastry.

Bake for 25-30mins or until the base has browned.

## Notes:

\* Proofing time will vary depending on where the dough is placed, this step is critical in bread making to ensure the yeast produces sufficient aeration so that the baked bread develops a light even texture.