



## Feta Pita Breads with colorful Cucumber Salad

### Ingredients (four servings):

#### For the pita bread

- 12.35 oz (350g) wheat flour
- ½ tsp. salt
- ½ tsp. sugar
- 0.71 oz (20g) fresh yeast
- 0.73 cups (175ml) lukewarm milk
- 1 egg
- 14.11 oz (400g) Bergland Feta Chunk Original or Reduced Fat
- 3 tbs. herbs (parsley, dill, thyme)
- 12 thin slices of streaky bacon
- 1 tsp. mild paprika powder
- 1 egg yolk, scrambled with 1 tbs. water



#### For the colorful cucumber salad

- 14.11 oz (400g) cucumber
- 5.29 oz (150g) cherry tomatoes
- 4.23 oz (120g) green pepper
- 1.76 oz (50g) Kalamata olives
- 1.76 oz (50g) spring onion
- 2 tbs. white wine vinegar
- 3 tbs. olive oil
- 1 tbs. finely cut oregano
- Salt
- Pepper

**Preparation:**

- For the pita bread, sieve the flour into a bowl and mix it with salt and sugar.
- Dissolve the yeast in milk and crack the egg.
- Add both to the flour and knead all ingredients into a smooth dough.
- Then leave the dough covered to rise for approx. 30 minutes until the volume has doubled. For the salad, wash the cucumber and cut it into 1 cm small pieces.
- Then remove the stalks from the cherry tomatoes and quarter them.
- Also quarter the green pepper and remove stem base, seeds and cut the pulp into thin slices. Give everything together with the olives and the spring onion in a bowl.
- Prepare a dressing using vinegar, salt, pepper, oil and oregano and sprinkle over the salad, mix and allow to blend, then season again.
- For the topping, crumble the feta cheese into small pieces and mix with herbs.
- Knead the dough ones again and form it to 12 pieces, with each piece weighing approx. 1.76 oz (50g).
- Roll out the dough on a lightly floured surface and separate it into 12 cm long, 5 mm thick ovals. Then add a slice of bacon on each oval.
- Place the cheese mixture in the middle and sprinkle with paprika powder.
- Fold the long sides of the dough over the filling to the middle so that the filling remains visible as a long stripe.
- Now fix the endings with a toothpick.
- Place the pita breads on a greased baking tray and let it rise for 20 minutes.
- Brush on the whisked egg and bake at 200° Celsius for 20-25 minutes in the preheated oven.
- Finally, take the pita breads out of the oven and remove the toothpicks.
- Serve with the salad and garnish with dill.