





Turkey



pitta bread

flatbread

wheat

yeast

leavened

unleavened

dough

knead

bake

a type of flatbread common in the Mediterranean and the Middle East. It is known by a variety of different names in different countries and regions (e.g. 'pide' in Turkey). When the bread is baked it puffs up creating a 'pocket' inside

a type of bread which is flat; pitta bread is a flatbread

a type of grain which is farmed and used to make flour. Most bread is made from wheat

an ingredient which is often used in making bread to make it 'rise' (so it becomes springy with air bubbles in it)

it is a living organism which produces carbon dioxide when it feeds on sugar

when bread dough has yeast added to it, to make it rise

when bread dough does not have yeast added to it

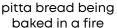
a thick mixture of flour and other ingredients. Bread is made from dough which needs to be baked

to squeeze/press dough repeatedly until it is smooth and stretchy. Pitta bread dough needs to be kneaded before it is baked

to **cook** something in an **oven** – bread is baked (pitta bread is traditionally baked in a fire)



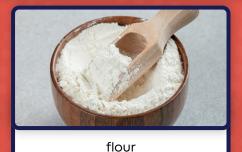
Greece





kneading the dough







dried yeast