



A RECIPE BY VIKKI MOURSELLAS

OREGANO YOGHURT PITA BREADS

MAKES

12

KNEAD

3–5 min

SIZE

15 cm rounds

COOK

3–4 min each side



MEET VIKKI

Chef, author and content creator Vikki Moursellas grew up in Adelaide cooking Greek food alongside her Yiayia, Koula. With her identical twin Helena, she won a devoted following as a My Kitchen Rules finalist and has written three cookbooks: Taking You Home, the bestselling Peináo: A Greek Feast For All, and OPA! Recipes inspired by Greek tavernas. Vikki is a Sydney-based photo chef and recipe developer.

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OREGANO YOGHURT PITA BREADS



INGREDIENTS

- 500 g self-raising flour, sifted, plus extra if needed and for dusting
- 2 cups (500 g) Greek-style yoghurt
- 1 tbsp baking powder
- 1 tbsp salt flakes
- ½ bunch oregano, leaves picked and finely chopped
- Extra virgin olive oil spray

METHOD

- 1 Mix.** Stir the flour, yoghurt, baking powder, salt and oregano with a wooden spoon until a dough forms. Add a little water or flour to adjust.
- 2 Knead.** Knead on a floured bench for 3–5 minutes, then divide into 12 balls.
- 3 Roll.** Roll each ball into a 15 cm round.
- 4 Cook.** Spray a frypan with olive oil over medium heat. Cook one at a time for 3–4 minutes each side until lightly charred. Serve hot.

SWAP THE HERB

Rosemary or thyme can replace the oregano.

MAKE AHEAD Cook the day before and reheat in a low oven.