

The brotherFood table



The “Scacciata”



The “**Scacciata**” is a Sicilian specialty, a kind of stuffed pizza with a thin and slightly crunchy dough that can be stuffed in many ways.

The most common recipe is the one with “Tuma” (a typical cheese), anchovies and olives which can be enriched with cauliflower or chives.

It can also be made with eggplant, spinach, sausage, potatoes and more.

Ingredients

For the Dough:

- 450 gr semolina (semolina flour)
- 35 gr lard or 30 ml of olive oil
- 1 level teaspoon dry brewer's yeast or 5 gr fresh brewer's yeast
- 250 ml of water
- 10 gr salt

To fill:

- 200 gr tuma

- about 10 anchovies in oil
- about 12 black olives
- If you also want 1 bunch of vegetables of your choice (beets, escarole, turnip greens ...)

How to make the dough

In a bowl, pour the water (natural and at room temperature). add the yeast and the oil and mix. Add the semolina by spoonful and in the meantime mix. When you have obtained a single mixture, add the salt. Knead the dough until it becomes smooth.

In case you want to prepare the dough with lard, start by crumbling the lard into the semolina and then add the water to which you have added the yeast. Ultimately, add the salt.

You need to get a soft and smooth dough that doesn't stick to your hands. Put the dough in a bowl greased with oil, cover and let it rise until doubled in size.



After this time, pour the dough on a pastry board, knead it with your hands to deflate it and divide it into 2 parts.



Roll out one of the two doughs and season



Roll out the remaining dough and make the sheet with which to cover the scacciata. Remove any excess edges.

Fold over the remaining edge to form a cord. In a cup, pour 2 tablespoons of olive oil and 1 tablespoon of water. Mix and brush the surface of the scacciata. Prick the surface with a fork and let it rise for 30-40 minutes.



After this time, bake in a static oven at 250 °. Place the pan directly on the bottom of the oven and cook for 10-12 minutes, until golden. Transfer the pan to the medium oven shelf and continue cooking for another 10 minutes, until it is golden brown on top as well. Remove from the oven and let it cool.

