

TIELLA DI GAETA

INGREDIENTS

- 500 g flour
- 20 g yeast
- 3 tbsp extra virgin olive oil
- 200 ml warm water
- 1 kg boiled octopus or squid
- 50 g capers
- 100 g Gaeta olives, pitted
- 100 g peeled tomatoes
- Parsley to taste
- Chili pepper to taste
- Salt to taste

PREPARATION

First prepare the dough for the base: put the yeast with the salt and oil in a bowl. Add the flour gradually until you have a smooth dough and knead for at least 10 minutes. Wrap the dough in a tea towel and leave to rise in a warm place, for example in the oven with only the light on, for at least half an hour.

For the filling, chop the boiled octopus or squid into small pieces and toss with the olive oil, parsley and chili pepper. Also add the tomatoes, pitted olives and capers.

Roll out half of the dough with a rolling pin to obtain a sheet of less than one centimetre. Grease a round baking pan with oil and line with the disc of dough. Place the filling on top and cover with the second half of the dough rolled out like the first half.

Place in the oven and bake at 180°C for 30 minutes, until the dough is golden brown. Serve warm.