

ESCAROLE PIZZA

INGREDIENTS

- 500 gr of bread dough
- 20 gr of extra virgin olive oil
- 800 gr escarole
- 1 tablespoon of pine nuts
- 1 tablespoon raisins
- 1 tablespoon of capers in salt
- 100 gr of anchovies
- 100 gr of Gaeta olives
- Salt to taste

PREPARATION

Let the raisins soak in a bowl of lukewarm water. In the meantime pit the olives and desolate the capers.

Clean the escarole, wash it and cook it in salty boiling water for a couple of minutes. Drain it and squeeze it carefully.

Pour 4 tablespoons of oil into a frying pan, add broken anchovies, olives, pine nuts, capers, and sauté to very low fire until the anchovies are melt. Add the escarole and continue cooking for about 10 minutes, keeping the flame to the minimum.

Divide the pasta into two parts, one $\frac{2}{3}$ of the other. Spread out the bigger one and place it in a 20 cm thick baking pan.

Brush the oil over the dough, spread the scarlet on it and the squeezed raisin. Let the pizza rest for about 15 minutes.

Now spread the second pasta disc and cover the pizza. Cook in the oven at 220° for 30 minutes, until it is golden. Serve hot.