

Rustic pizza

1h 

2 

30 min at 160° C. (325° F. / Gas mark 3) 

Ingredients

500 gr. (1 lb. 2 oz.) Schär "Bread Mix" Mix B, 10 gr. (1 tablespoon) dried yeast or 15 gr. (1 2/1 tablespoon) fresh yeast, 1 egg, 130 gr. (5 oz.) margarine (or 40 ml. / 4 tablespoons oil), 125 ml. (1/2 cup) water, 500 gr. (1 lb. 2 oz.) escarole (flat, endive-like bitter lettuce), 100 gr. (4 oz.) green olives, 2 tablespoons capers, 3 anchovy fillets in oil, 1 clove of garlic, 1 tablespoon olive oil, salt to taste.

Method

Boil the escarole, drain it, and place in a frying pan. Sauté with the oil and the garlic, add the capers, the chopped anchovy fillets, the capers, and the pitted and chopped olives, and then allow to cool. In the meantime, with a kneading machine, knead the flour, yeast, water, egg, and margarine. Divide the dough into two halves and form two pizza crusts of equal size. Use one crust to lay on the bottom of a greased baking tray. Cover with the escarole mixture and then the second crust and push the edges together. Bake in a preheated oven.