

Pizza with escarole



🍷 For a baking pan of 26 cm in diameter

Ingredients

200 gr of sourdough (active) | 400 gr of flour "0" | 150 gr of warm milk | 150 gr of warm water | 1 teaspoon of rice malt | 2 tablespoons of extra virgin olive oil | 3-4 gr of butter for buttering the pan | 5 gr of salt

Filling

2 heads of large escarole endive | 120 gr of black olives from Gaeta | 2 cloves garlic | 6 anchovy fillets in oil | 2 tablespoons of salted capers | extra virgin olive oil and salt if needed

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Method

The night before, please refresh the sourdough, so that it wake up. The next day take 200 gr of sourdough and put in a large bowl, add 150 gr of warm milk, 150 gr of warm water, the malt and, with a fork, dissolve the yeast well until it's without lumps. Add the flour, the salt and begin mixing with a fork until the flour will have absorbed all the liquid. Add 2 tablespoons of oil and mix well and then put everything on pastry board and start working the dough with the hands, than beat the dough vigorously on the pastry board, it takes about 10 minutes. Form a ball and then cut on a cross, cover with a damp cloth and let rise for 3 hours. After this time, deflate the dough to obtain a rectangle, and proceed to the fold. Take one third of the overall rectangle and bend the two sides, left and right, one over the other, turn of 90° and repeat the operation. Cover with the damp cloth and let rest for one hour. In the meantime, clean, wash and boil the endive escarole in a large pot with little water. Drain, let cool and squeeze with your hands to expel all the water. Fry lightly the escarole in a pan with the garlic, olive oil, chopped anchovies, pitted olives and capers rinsed under running water, add the salt if needed. Cook for 10 minutes, stirring occasionally, remove the garlic and let cool. Butter the pan (the butter rather than oil of olive, allows the dough does not swing from all sides when you place it in the baking pan). Take 2/3 of the dough, deflate slightly, form a disk 37 cm in diameter and half centimeter thick with a rolling pin, cover the baking pan by folding excess dough around the edges of the baking pan. Add the mixture of escarole endive and with the remaining 1/3 of the dough form a disk of 23 cm in diameter and half centimeter thick. Cut the dough that falls from the edge of the pan, fold the hard top and press the edge with the tines of a fork. Let rise covered with a damp cloth, in the oven switch off and with little light switch on for 3 hours. Brush the surface with olive oil and bake in preheated oven for 35-40 minutes at 200°. Remove from the oven and let cool at least a couple of hours on a grill before serving.