

Yellow pizza



🍴 For 28 cm diameter baking tin

Ingredients

750 gr of corn flour
800 ml of water
250 "ciccioli" (pressed lard)
75 gr of lard+ for garnish and for baking pan
25 gr of pine nuts
50 gr of raisin
salt and pepper

Method

Put in a bowl the flour and lard, pour over, little by little, the boiling water and stir well, add the raisins and pine nuts, "ciccioli", salt and pepper and mix again. The compound will be quite compact, but if it was too much, add a little more water. Put the mixture in the baking pan greased with lard, level well with a spatula and add a few knobs of lard on the surface. Cook in preheated oven at 200°C for 1 hours or untill it becomes brown. Remove from oven and let cool on the grill before serving with a glass of red wine :-)