

PIE WITH CAMPANIA ENDIVE, OLIVES AND ANCHOVIES



Menù Ingredients

200 g. Scarola campana - ZFP
25 g. Filetti di Acciughe - MP1
60 g. Olive Leccino denocciolate - Z91

Ingredients

400 g Puff pastry
1 portion ricotta-based filling
1 egg yolk for brushing

Chef: Gianluca Galliera

Method

Pour a portion of ricotta-based filling into a bowl and add the endive and the olives lightly chopped with a knife. Line a mould with puff pastry and distribute the anchovy fillets over the base, then fill with the prepared mixture. Close the internal edges of the flan and brush with egg yolk. Cover the pie with a sheet of puff pastry, pierce with a fork, brush with egg yolk and complete with more puff pastry cut into a crisscross pattern. Give a final brushing and bake in the oven with fan at 170-180° C for about 30-35 minutes.