



STRUDEL DI SCAROLA
(ESCAROLE STRUDEL)

Ingredients:

For the dough:

- 130 grams of flour
- 7 tablespoons of extra virgin olive oil
- 1 teaspoon of salt
- 7 tablespoons of white wine

For the filling:

- 1 bunch of escarole
- 100 gr. of pitted black olives
- 2 tablespoons of capers
- 3 anchovies
- 1 tablespoon pine nuts
- 1 garlic clove
- 5 tablespoons of extra virgin olive oil
- 1 tablespoon of chopped raisins

Directions:

Mix the flour with the salt and oil. Add the white wine to the dough (while kneading it) until it is soft, smooth and elastic. Wrap the dough in plastic wrap and put it in the refrigerator for about 1 hour. In a frying pan, heat the oil with the crushed garlic and anchovies, dissolving them slowly. Add capers, olives, raisins and pine nuts. Let flavours blend for at least 5 minutes. Then add the escarole (cut into large pieces). Continue cooking with the lid on for at least 15 minutes. Remove the lid and cook slowly until excess liquid evaporates. Taste and season with salt and pepper.

Knead the dough again and roll it with a rolling pin into a very thin pastry, (preferably rectangular with one side twice as long as the other). Spread the filling on the dough and roll up. Fold the ends closed and put in the oven for 30 minutes at 350 degrees Fahrenheit.

May be served hot or at room temperature.