

Sfincione di Zia Clelia [My Aunt Clelia's Sicilian Pizza]

- 2 loaves Unbaked Pizza Dough
- 2 tablespoons Olive Oil
- ¼ cup Bread Crumbs
- 10 each Anchovy Fillets, in pieces (optional)
- 1 cup Provolone, diced (or fresh mozzarella)
- 2 each Onions, coarsely chopped
- 1 pound Italian Tomatoes, 1 pound can
- Salt & Pepper
- Oregano

Saute onions with a little olive oil. Saute until onions are soft and translucent. 4- 6 minutes on med/high. Season with salt. Set apart.

Grease well with olive oil a 2-quart Pyrex casserole. (see SVC Note below) Sprinkle dry Italian bread crumbs to cover the inside of casserole.

Spread out bread dough and add to pan. With fingers make wells in dough for rest of olive oil, anchovies, and cheese.

First layer should be the onions, followed by the cheese and anchovies and finally the tomato pulp.

Sprinkle with Olive Oil (Xtra virgin) and oregano

Bake in preheated oven at 400 degrees for 50 minutes to 1 hour on middle rack. Watch that crust doesn't burn.

At end of cooking, take out and let rest 10 minutes before serving. Sprinkle additional virgin olive oil and oregano.

Notes:

This recipe was published in St. Anthony's Church cookbook "The Golden Spoon". This was submitted by my mother on behalf of my aunt - Zia Clelia. There is some doubt as to the origin or the idea of using sauteed onions. This is not exactly how Zia Clelia makes Sfincione (see her REAL recipe), but this adaptation is quite good and has been successful for me.

SVC Note: The pizza dough comes in 18-ounce packages (use two) You can use frozen bread dough found at Grocery store. Use teflon oven pan - 13"x9.5"x2"

Keywords:

sfincione sicily pizza

Source

Sandro Cuccia

Servings

6

Preparation times

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