

Torta al Testo

315ml Water, hand hot
 15g Yeast, fresh
 500g Flour, white, strong
 1.5 tspn Salt
 1 tblspn Olive oil

Filling
 250g Fontina cheese
 125g Rocket
 Sea salt
 Black pepper, ground



Large bowl
 Stirrer
 Frying pan
 Pan
 Baking trays



Dissolve the yeast in some of the water. Leave for 5 mins then stir to dissolve. Mix the flour and salt together in a large bowl. Make a well and add the yeasted water and the oil. Mix the flour and stir the rest of the water as needed to form a firm, moist dough.

Turn the dough onto lightly floured surface and knead until smooth, shiny and elastic (10 mins). Put dough into a clean bowl and cover with a tea towel. Leave to rise until doubled in size (about 30 mins). Knock back and rest for 10 mins.

Divide the dough into 8 pieces. On a lightly floured surface roll out each piece to form a round 20cm across by 5mm thick.

Heat a heavy frying pan or griddle over a medium-low heat until very hot. Place one of the dough rounds in the hot pan and prick all over with a fork. Cook until golden on both sides, flipping frequently to avoid scorching. Repeat with other rounds.

Stack the rounds on top of each other and cover with a tea towel to keep soft. When cool use a sharp knife to cut around the edge of the bread and separate into 2 halves. Top one half with fontina and rocket and season with salt and pepper.

Place the other half on top of the filling and place the stuffed breads on two baking sheets. Bake in pre-heated oven 200oC until hot and the cheese has melted. Cut into wedges and serve warm.