

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Calabrian Tomato Tart (Pitta Pizzulata)

Similar to Recipe in "Mediterranean Hot & Spicy" by Aglaia Kremezi

It's not pizza, it's not a pita, and it doesn't taste like no wimpy French tart. It is darn good, though; you should try it...

2 eggs, lightly beaten

1½ cup all-purpose flour

1 cup whole wheat flour

1½ cup grated Pecorino Romano or

Parmigiano-Reggiano cheese

½ tsp freshly ground black pepper

2 oz lard

2 oz light olive oil

¼ cup dry white wine

⅔ lb ripe cherry tomatoes, on the vine

3 jalapeño chiles, seeded, sliced thin

pinch red pepper flakes

kosher salt

Keep aside about 1 oz of the beaten eggs; refrigerate. Place all crust ingredients (down through the wine) into a food processor and pulse briefly. Add 1-2 Tbsp wine or water, if needed, to make a soft, sticky dough. Wrap in plastic and let stand on the counter for 30 minutes.

Heat oven to 375° F. Line a baking sheet, 11 x 14 inch size, with parchment paper. (You really need this; the dough is too sticky to apply directly to the sheet, even with non-stick spray.) Transfer dough to the pan, then stretch and shape to make a rectangle that just fits inside the sheet pan. Brush dough with retained beaten egg mix. Gently pull tomatoes from their vine, leaving the decorative leaf star on top of each. Slice cherry tomatoes in half horizontally. Alternate tomato tops and bottoms across the crust, then scatter chiles, red pepper flakes and salt. Press tomatoes and chile bits into the crust. Bake for 35-40 minutes, until bread is golden brown and tomatoes are wrinkly. Let cool a bit, then serve warm.

Yield: About four servings

Preparation time: 10 minutes, plus 30 minutes for dough to rest

Cooking time: 40 minutes

