

Torta al Testo



Serves 🍴🍴🍴🍴

Ingredients

600 grams of flour "0"

1/2 teaspoon baking soda

1/2 teaspoon salt

about 400 ml of water

Method

Put the flour into a bowl, add baking soda and salt, a little at a time, the water. Stir with a fork and pass the dough on a pastry board. Knead with hands for about ten minutes, until the dough is smooth and homogeneous. Form a ball and roll out with rolling pin until you get a disk of 1 cm thick. Pierce the pastry disk with the prongs of a fork to prevent bubbles during the cooking. Cut a disk of baking paper the size of the testo. Heat the testo on the stove. It will be hot, when, after having poured over a little flour, it begins to darken. This operation is important for the success of the recipe. Place, the baking paper, on hot testo and then the disk of dough and bake for 10-12 minutes. Another important operation is to turn at least 5 or 6 times the cake on the testo and not wait for it to cook first on one side and then the other, this will allow you to cook the cake well inside, too. Remove the cake from the testo and let cool a bit on the grill. Cut into wedges and serve hot.



Stuffing

Of course, you can help us in countless ways, and here the imagination plays a fundamental role, but in Umbria the 3 classic fillings are:

1. Grass and sausage. The grass is like chicory, beet, or mixed, which is boiled and sauté with garlic, salt and oil. The sausage is roasted and sliced in half lengthwise.

2. Prociutto raw seasoned

3. Rocket and Stracchino cheese

Is also excellent with **grilled eggplant and Pienza Pecorino Cheese!!!!!!**

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