Artichoke, Smoked Ham & Bocconcini Pastie

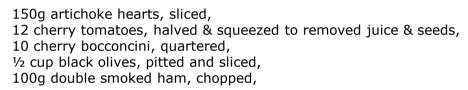


Dough

1.5 cups plain flour, 1 teaspoon dried yeast, ½ teaspoon salt, ½ teaspoon sugar, 34 cups lukewarm water, 2 tablespoons oil,

Filling Ingredients

2 tablespoons olive oil, 1 small brown onion, chopped, 2 cloves garlic, chopped, 8 anchovies, chopped,



½ cup fresh Italian parsley, chopped, ¼ cup parmesan cheese, Salt & cracked pepper to taste

How to Prepare

- 1. Place flour, dried yeast, salt and sugar in bowl and mix. Make a well in the centre of flour mixture. Add water and oil, mix well and place dough on floured board. Knead until dough is smooth and elastic. Cover with a towel and place in a warm place for 1 hour or until dough doubles in size.
- 2. Preheat oven to 220°C.
- 3. Heat oil in frypan. Add onion, garlic and anchovies. Gently sauté until soft, then remove from heat and cool.
- 4. Combine all ingredients in a large bowl and stir until well.
- 5. Place dough on a floured board. Knead until it reduces to its original size and does not have any air bubbles. Roll out and cut into 20cm rounds.
- 6. Place artichoke mixture in the centre of the circle. Brush edges with water and bring dough together at the top. Pinch edges to ensure filling remains in the casing, leaving a slight gap to allow the steam to flow through.
- 7. Bake for approximately 15-20 minutes, or until golden.



