

Artichoke, Smoked Ham & Bocconcini Pastie



R & J Mazza
GLOBE ARTICHOKES

Dough

1.5 cups plain flour,
1 teaspoon dried yeast,
½ teaspoon salt,
½ teaspoon sugar,
¾ cups lukewarm water,
2 tablespoons oil,

Filling Ingredients

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

150g artichoke hearts, sliced,
12 cherry tomatoes, halved & squeezed to removed juice & seeds,
10 cherry bocconcini, quartered,
½ cup black olives, pitted and sliced,
100g double smoked ham, 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.

