

Sfincione alla Nonna

For the Dough

1 package dry yeast
2¾ cups bread or all-purpose flour
2 tablespoons extra-virgin olive oil
½ teaspoons salt
1 cup lukewarm water

For the Topping

14.5-ounce can San Marzano tomatoes
10 anchovies packed in olive oil
½ cup sliced black pitted olives
¼ cup extra-virgin olive oil
⅓ cup grated *Caciocavallo* or *Parmigiano*
1 tablespoon dried oregano

Add flour and salt to the food-processor container and process for one minute, using the cutting blade. Dissolve the yeast in the warm water and let proof for 5 minutes. Stir the olive oil into the yeast mixture. With the food processor running, gradually pour the yeast-oil mixture into the flour. Continue processing until the dough forms a ball. Remove from the processor and knead by hand on a lightly floured surface for a few minutes until the dough is smooth and satiny. Coat a bowl with olive oil, roll the dough ball in the bowl until completely coated in oil, and cover tightly with plastic wrap. Let rise for about 1 hour and 15 minutes or until the dough is doubled in bulk.

Deflate the dough. Generously oil a 9- x 13-inch baking pan. Stretch the dough gently to fill the entire bottom of the pan. Cut the anchovy fillets in 1/4-inch pieces. With your finger, gently press the anchovy pieces into the dough, spacing them evenly. Drain the tomatoes and cut into small pieces, pressing them gently into the dough. Then spread the sliced olives over the *sfincione*. Sprinkle the grated cheese, then the oregano evenly over the dough. Drizzle the olive oil over the top. Cover and let rise for about ½ hour or until doubled in size.

Bake in a preheated 450° oven for about 20 minutes, until the *sfincione* is nicely browned. Cut into squares and serve hot or at room temperature with an extra sprinkling of oregano.