

SCACCE RAGUSANE

Submitted by David Mauro.

The following is a typical recipe from my home village of Ragusa, South-East of Sicily.

Ingredients

For the dough:

2 ½ Cups of Semolina Flour

1 ½ Cup of warm water

2 ¼ teaspoons of dry yeast (approximately ¼ oz)

Salt

Extra-Virgin Olive Oil

For the stuffing:

2 big onions

½ bunch of Italian parsley

1 lb of Italian sausages (spicy is recommended)

1 lb of ricotta cheese

Extra-Virgin Olive Oil

Salt and Black Pepper

1. Put the yeast in the warm water and stir until is completely



2. Put the semolina flour in a big bowl



3. Work the dough until you can obtain a non-sticky dense ball.



4. Cover it, put in a warm place and let it rise for about 2 hours



5. Cut the onions in thin slices, chop the parsley, mix them and add salt and pepper



6. After the dough is raised about twice its original volume, take a small piece of it and work on a flat non-sticky surface until you obtain a very thin (the thinner the better) foil.



7. Put some oil over the foil of dough, add the onions with the parsley, the Italian sausage and the ricotta cheese.



8. Roll the foil.



9. Cut the roll in diagonal pieces with a sharp knife. Each piece should be roughly 3-4 inches long.



10. Put some oil on top the pieces and then put them in pre-heated oven at 350 F for approximately 30 min.



11. BUON APPETITO!!!