

## Italian squid pie *(Pizza & friends)*



### Preparation

With the help of a food processor, or by traditional kneading, make some bread dough and leave to rise for at least a couple of hours. Then all you have to do afterwards is prepare the filling, roll the dough into two round shapes, enclose the prepared filling, sealing tightly, and bake at 180 °C for 30 minutes. As regards the filling, Tiella Gaeta is found in various forms. The fish version that we have prepared is obtained by steaming squid or octopus, which is then cut into small pieces. Added to these are chopped tin of tomatoes, capers, olives, fresh flat-leaf parsley, salt, oil and chilli or chilli oil. Alternatively, you can use other traditional fillings: with onions, with endive and cod, with anchovies or sardines, or with ricotta and spinach.

### Tips

Drain all ingredients well, otherwise the dough will become wet.

### Trivia

It seems that the 'Tiella di Gaeta' has its roots in the Bourbon period. The name 'tiella', as with the famous 'tiella Bari', is not related to the type of preparation, but to the pan in which it is cooked.

### Information

**Preparation** 120 minutes

**Total Time** 30 minutes

**Serves X** Serves 6 persons

**Level of difficulty** Difficult

la terra di Puglia



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### Ingredients

**Italian 00 flour** 350 grams

**Durum wheat flour** 150 grams

**Brewer's yeast** 15 grams

**Extra virgin olive oil** (3 tablespoons of extra virgin olive oil)

**Water** 200 millilitres (Tepid)

**Salt** (A level teaspoon of salt)

**Honey** (A teaspoon of honey)

**Tinned tomatoes** 400 grams

**Capers**

**Black olives**

**Parsley**

**Salt**

**Extra virgin olive oil**

**Chilli**

*Filling*

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*Baby squid* 700 grams