

Michael Delia's Escarole pie for Earl Howard (December 6, 2020)

Escarole pie is a traditional Christmas dish from Naples. It is a dish I have had my whole life at Christmas and one that I make each year.

It is comprised of escarole, garlic, raisins, pine nuts, dates, walnuts, green or black olives, dried figs and traditional anchovies.. which can be excluded for a vegetarian version.

The escarole is cut into small inch pieces and then boiled a few minutes. Drain and then squeeze out the water and leave aside.

Cut up the garlic, anchovies, dried figs, and olives (if big). Mix in a bowl with the pine nuts, dates, walnuts, raisins and escarole. Add olive oil and red pepper flakes.

Get your pie plate and roll out the bottom layer of pizza dough. Fill your escarole mix into the bowl.

Roll out the top layer and then cover making sure to press the edges together with a fork.

Poke holes in the top tough with the fork and then brush on a mix of egg and water.

Pre-heat your oven to 375 and bake for 1 hour until the crust is slightly browned.

Usually eaten at room temperature, but can be heated as well. Best the second day to let the ingredients flavors blend.

A sweet savory mix is typical for Neapolitan cooking.

For 6-12 people.

