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# Slow Food and Wine -A pairing by Uncorked&Cultivated and Biagio Restaurant Red Hill

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On 7th of February, [Peter Scudamore-Smith MW](#), Denise Wiseman, Sara Biuso and Biagio Biuso have organised a wine event called **Slow Food Brisbane INC**, at [Biagio Restaurant](#), Australia.

The menu brought the guests into the heart of Sicily. The dish paired with our [Rosso di Verzella](#) is actually a catanese recipe. The fillings change according to the family's tradition, but the most common are cauliflower and broccoli. We present you **Broccoli Scacciata!**

### Ingredients:

- 1 kg of semolina flour
- 50 g of beer yeast (lievito di birra)

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- pinch of salt
- half a glass of water
- 1 coffee cup olive oil
- 3 bunches of broccoli
- onion – according to taste
- green olives
- salt and pepper
- anchovy fillets

### Preparation:

Pour the flour in a bowl and draw a hole in the center. Dissolve the yeast in about one cup of warm water. Add it with a pinch of salt to the bowl. Knead the dough on a table until it is hard and smooth. Place the dough on a cotton cloth that you have previously dusted with flour and cover it with a blanket. It has to stay warm in order for it to grow so better put aside on a shelf. It will be ready when the dough begins to swell. Leave it for about one hour or until you notice the growth.

Take it out when it's ready, add the oil and with a rolling-pin get two thin disks of dough of about 28 cm in diameter. Put one sheet of dough in a slightly deep baking pan. Wash the broccoli, thinly cut it and dry it with a cloth and arrange it in the disk. Add anchovies and the green olives. Cut the onion thinly in lengthwise.

Once done season it with salt and pepper and place the stretched dough like a lid on top of the mixture. Fold it with your fingers around the edge and pierce the center preferably with a fork. Brush the surface with olive oil. Preheat the oven and bake for about 35 minutes.

Biagio Restaurant's recipe had pancetta and potatoes instead of anchovies. Nerello Mascalese and Nerello Cappuccio have an earthy quality and will pair up nicely with the flavours of cooked broccoli and pancetta.

We thank everyone that organised this event and we hope that everyone enjoyed Sicily's delightful dishes and wines. For those who would like to have a closer experience with Sicily, why not visit it? Find more details [here](#).

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