

## heute gibt es...

# Tile Palermo



### **Ingredients: (For 1 baking sheet)**

For the dough:

- 600g flour
- 40g sugar
- 1/2 EL vanilla sugar
- 2 tsp. Salz
- 60g lard
- 25g fresh yeast
- 350ml water

For the filling:

- 400g chopped canned tomatoes
- dried oregano
- Salt
- 400g Mozzarella
- 200g cooked ham

In Addition:

- 1 egg yolk
- 20ml milk
- Sesam

### **Preparation:**

1. Put all the ingredients for the dough in a bowl and knead for 15-20 minutes until a smooth, minimally sticky dough.
2. Shape the dough into a ball and leave covered for about 2 hours in a warm place until it has doubled.
3. crush and season with oregano and salt for about 10 minutes before the end of proofing time the fragmented tomatoes with a fork.
4. Cut the mozzarella into cubes and set aside.
5. halve the risen dough, roll out a half with the corrugated timber to a baking sheet and place on the large rectangle lined with baking paper sheet.
6. Preheat the oven in meantime to 200 ° C (fan).
7. distribute the tomato mass evenly on the dough, with an approximately 2 cm wide edge is left free on each side. If your mass be too watery, some liquid poured off, so that the dough at the end do not get too soggy.
8. Now the diced mozzarella and then distribute the ham on the tomato.
9. Subsequently, the second half of the dough also roll baking tray large, "Pizza" cover it and squeeze both halves on the edge. note here is that no air is trapped.
10. Whisk in the end the yolk with the milk, the dough so Brush and sprinkle with sesame seeds.
11. Bake the Mattonella in preheated oven for 15-20 minutes until golden yellow, then cut into squares and enjoy the best warm.



### **Important tips and information:**

- In the traditional version, the Mattonella filled with ham, cheese and tomato. Of course, you can also choose a different home stuffing according to your taste.
- just replace the vegetarian version of the dough to lard the same amount of tasteless oil.
- Freezing is not recommended for this recipe.