



Fagottone col radicchio rosso e scamorza affumicata

Puff pastry parcel with red radicchio and smoked scamorza cheese

Ingredients for 4 people

The quantities serve four if there is a substantial starter beforehand.
Otherwise they will only serve two to three.

Filling:

350 g Radicchio di Chioggia trim the red head, wash it, cut into wide strips and cook in boiling salted water for 4 – 5 minutes. Drain. Then fry briefly in a pan with olive oil, season with salt and pepper and set aside.

100 g smoked scamorza grate, finely or coarsely, as you like.

1 ready-rolled round of puff pastry cut into two pieces.

Mix the cheese with the cooled radicchio, divide the filling and spread it over half of each piece of pastry. Brush the pastry edges with cold water and fold the pastry over, closing each half. Press the edges down firmly with a fork.

Glaze the pastry with

1 beaten egg yolk to finish.

Baking in an oven preheated to 200 – 220 degrees for about 20 minutes (depending on your oven, bottom heat alone may be enough), then leave to rest for another 15 minutes in the upper half of the switched-off oven.

VERONICA'S TIP:

We always serve a cold sauce with it, made of yoghurt, a little garlic and some olive oil, salt and pepper. But the fagottone is just as good without a sauce. A few briefly fried slices of quince or apple make a lovely garnish.

If you cannot find smoked scamorza, there may be another smoked cheese to be had. If not, take a different, fairly robust cheese – and perhaps add a few fried strips of bacon or raw ham!