



forming the pizza fritta into a pressed-flat disc



the fried pizza fritta

Frying the pizza fritta: Lay the piece of dough carefully into the hot oil and let it bubble away vigorously until light golden — about 45 seconds per side. As one pizza fritta is bubbling away, cut off and form the next one.

The oil in Mid's pot got hotter as we went along so towards the end, the electric burner dial had been turned down to 4 or 4 $\frac{1}{2}$. When I made them, I kept a jelly thermometer clipped to the side of my pot so I could monitor the oil's temperature; if the oil's not hot enough, the pizza fritta will come out too greasy. By the time I'd finished frying, I could hardly tell any oil at all had been used which shows it was the right temperature, and the outside of the pizza fritta sealed immediately so the grease never soaked in. I fried two at a time as mine were fairly small and they didn't crowd the pan, so when you do it, be sure there's plenty of room round your pizza fritta for the oil to bubble up freely, and fry the amount that comfortably fits.

Serve sprinkled with confectioners' sugar [icing sugar] — just like doughnuts, or else for a savoury version, spread with tomato sauce, like little pizzas.

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*passing the pizza fritta*