



- 250 g of flour
- 15 g of yeast
- $\frac{1}{2}$ cup of extra virgin olive oil
- 1 tablespoon lard
- water
- 1 pinch of salt
- 2 onions of Cannara
- a few sage leaves
- pepper

Mix the flour with the yeast dissolved in warm water. Let rise in a warm place for about 2 hours. Knead with your hands, and turn in oil, lard and salt.

Roll out the dough to the thickness of about a finger and place it on the greased baking sheet with a little oil.

Slice the onions, parboil them in water for a few minutes, drain and cover the pan. Add a few leaves of sage, salt and pepper and sprinkle with a little extra virgin olive oil.

Bake in preheated oven at 180-200 degrees for 15-20 minutes