Tomato and pepper coca

Yield: 8 pieces

Ingredients

Dough

Wheat flour — 500 g

Fresh baker's yeast — 25 g

Lukewarm water — 200 ml

Olive oil — 100 ml

Salt (for the dough) — to taste

Filling

Tomatoes — 500 g

Onions — 2 pcs

Green peppers — 2 pcs

Red peppers — 2 pcs

Extra virgin olive oil (for the sofrito) — to taste

Salt (for the sofrito) — to taste

Sweet paprika — 1 tbsp

Steps

1. Dissolve the crumbled baker's yeast in the lukewarm water.
2. Put the wheat flour on the work surface or in a large bowl and make a volcano with a well in the centre.
3. Pour into the well the water with the yeast, the olive oil and the salt.
4. Knead with your fists until you have an even, elastic dough that does not stick to your fingers or the surface.
5. Cover the dough with a cloth and leave it in a warm place, for one to two hours, until it doubles in volume.
6. Wash, peel and very finely chop the tomatoes and the onions. Chop the green peppers and the red peppers too, and leave them to drain raw in a colander.
7. Fry everything in a pot with extra virgin olive oil, season with salt and mix in the sweet paprika at the end. Tip the sofrito into the colander until it releases all its liquid.
8. Divide the dough into balls the size of a lime. With your hands greased with oil, flatten each one from the centre towards the edges.
9. Cover each coca with the sofrito, drizzle them with a splash of oil and bake at 190 °C for 25 to 30 minutes, depending on the thickness of the dough. If they do not all fit, bake in batches.

Sources

Entraré a la cuina, Coques de tomaca i pimentó (Caroig-Xúquer):
https://caroig-xuquer.com/wp-content/uploads/2024/02/ENTRARE-A-LA-CUINA-con-portadas-PAGINAS-BAJA-coordinadors.pdf