

Mangia Tiella!



Authentic Italian Recipes for the famous dish from Gaeta, Italy. La Tiella consists of two thin layers of dough crimped around the edges to enclose a filling of seafood or vegetables. Its name comes from the pan in which it is baked. In Gaeta, the local dialect uses the word tiella to refer to a pan with low sides which flare out. Therefore, the dish created in this pan is also called tiella The book includes many pictures.

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