

Italian Bell Pepper and Onion Scarpaccia: A Tuscan Savory Delight

Here's what you'll need to bring this rustic Italian treat to life:



OVEN
400°F

TIME
15-20 min

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INGREDIENTS

2 large bell peppers (any color, or a mix for visual appeal), thinly sliced
1 large yellow onion, thinly sliced
2 tablespoons olive oil, plus more for greasing and drizzling
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt, plus more to taste
1/4 teaspoon black pepper, freshly ground
1/2 cup cold water, plus more if needed
2 tablespoons chopped fresh basil or parsley (optional, for garnish)

DIRECTIONS

1. Let's get cooking this delightful : Scarpaccia!
2. Prep the : Vegetables: Preheat your oven to 400°F (200°C). In a large bowl, toss the thinly sliced bell peppers and onion with 1 tablespoon of olive oil, a pinch of salt, and a grind of black pepper. Spread them out on a baking sheet and roast for 15-20 minutes, or until slightly softened and beginning to caramelize. This step brings out their sweetness and deepens their flavor.
3. Make the : Batter: While the vegetables are roasting, in a large mixing bowl, whisk together the flour, baking powder, 1/2 teaspoon of salt, and 1/4 teaspoon of black pepper. Gradually add the 1/2 cup of cold water, whisking constantly, until you have a smooth, thin batter. It should be thinner than pancake batter but thicker than crepe batter-it needs to coat the vegetables without being too heavy. Add a touch more water if needed to reach this consistency.
4. Combine and : Assemble: Once the roasted bell peppers and onions are slightly cooled, add them to the batter, stirring gently to coat all the vegetables evenly.
5. Prepare for : Baking: Lightly grease a 9x13 inch baking dish (or a similar sized shallow baking sheet with a rim) with olive oil. Pour the vegetable and batter mixture into the prepared dish, spreading it out evenly. You want a relatively thin layer for that characteristic crispness. Drizzle a little extra olive oil over the top.
6. Bake: Bake for 30-40 minutes, or until the edges are golden brown and crispy, and the center is set and cooked through. The exact time will depend on the

thickness of your Scarpaccia and your oven.

7. Cool and : Serve: Once baked, remove the Scarpaccia from the oven and let it cool in the pan for a few minutes before slicing. Garnish with fresh basil or parsley, if using. Serve warm or at room temperature.

SWAPS & NOTES

Bell Peppers : While any color works, red, yellow, and orange bell peppers tend to be sweeter.

Green bell peppers will give a slightly more herbaceous, less sweet flavor.

Onion : Yellow onions are classic here, but a red onion would also add a lovely color and sharper bite.

Sweet onions are also a great choice if you want to lean into that caramelized sweetness.

TIPS FOR SUCCESS

Thin Slices are Key : For both the peppers and onions, thin, even slices ensure they cook thoroughly and caramelize beautifully.

Don't Skip Roasting : Pre-roasting the vegetables concentrates their flavors and softens them, preventing a raw taste in the final dish.

Thin Batter, Crispy Scarpaccia : The batter should be quite thin.

This is what gives Scarpaccia its distinctive light, almost crepe-like texture with crispy edges.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/italian-bell-pepper-and-onion-scarpaccia-a-tuscan-savory-delight/>