

Casatiello

Pietro A. De Luca 3ALS

Ingredients for a 32cm mold

600 g of flour
300 ml of water
12 g of brewer's yeast
150 g of lard
400 g of napoli type salami
400 g of provolone cheese
70 g of pecorino cheese
4 eggs
salt
pepper



1



Arrange the flour on a pastry board.

Dissolve the yeast in warm water and slowly add it to the flour.

Start kneading to make the flour absorb water gradually.

Gradually add the lard making it absorb to the dough (keep a little aside to grease the mold and sprinkle everything before baking), add a little salt and a nice handful of pepper.

2



Work the dough for a long time in a very energetic way, gradually adding the suet and the pecorino cheese.

Form a ball with the dough, place it on a pastry board and let the dough rise for about 1 hour.

3



Spread the dough on a floured pastry board with a thickness of about 1 cm. (Leave some dough aside for the strips!)

Arrange the filling on the entire surface of the pasta (the meats and cheeses must be cut into cubes), sprinkle with the pecorino cheese. Roll gently as tightly as possible.

4



Grease the casatiello mold with plenty of lard, arrange the donut dough roll, joining the ends well.

Let it rise all night (to speed up the times you can grow it for 3 hours in a warm place covered with a cloth).

5



Make holes at regular intervals and place the washed and dried eggs inside. Stop the eggs with crossed strips made with the pasta you have kept aside, then grease the casatiello with the lard over its entire surface.

**Bake the Neapolitan
casatiello in a preheated oven
at 160 ° C for an hour.**

AND...

BUON APPETITO

