**CASATIELLO**



INGRIDIENTS:

600g of flour 0

300g of water

10g of brewer's yeast

40g of lard

salt

pepper

150g of salami of Naples

150g of Pecorino cheese

Mix all the ingredients and cover the dough with a cloth and let it rise for 4 or 5 hours.

Roll out the leavened dough.

Cut cheese and salami into cubes, fill the dough and roll.

Put the dough in a pan for donuts, previoulsly greased with lard.

Leave to rise for 2 hours.

Bake at 180 degrees for 50 minutes.

Enjoy your Casatiello!

Aika P, Giulia S 3D