



## DIRECTIONS

1. Grease a 10-inch tube pan (the one with removable bottom) with a little lard and set aside.
2. Dissolve the yeast in 1/2 cup warm water and sugar. Surface will get foamy (meaning yeast is active).
3. On a work surface, form a well with the flour or you can place it in the bowl of a stand mixer, if desired.
4. Add the yeast, lard, salt and pepper and work it gradually into the flour. Add more warm water as needed to make a soft ball of dough. Knead until dough looks smooth and elastic.
5. Pinch off a small ball of dough (size of a tennis ball) and save for later.
6. Roll out the remaining dough into a large 18 by 14-inch rectangle. Top the surface with the grated cheese first, the mortadella and salami next and the provolone last. Sprinkle with a little fresh pepper.
7. Starting at the longest side closest to you, roll the dough (jellyroll style), making sure to tuck in the ends. Place it in the tube pan, tucking the two ends together to form a circle.
8. Place little dots of lard all over the top of the bread.
9. Cover and allow to rise in a warm environment for about 2 to 3 hours.
10. When bread has risen and doubled in size, preheat oven to 375F.
11. Place the 4 raw eggs randomly on the top of the dough, pressing gently until they are half way in.

# Casatiello

*(Easter Bread)*

## INGREDIENTS

### Dough:

- 1 package active dry yeast
- ½ tsp of sugar
- 2 cups warm water (more or less as needed)
- 4 cups unbleached all-purpose flour
- 5 oz lard plus more for greasing pan and for top
- 2 tsps salt
- 1 tsp coarse black pepper

### Filling:

- 1/2 lb diced semi-sharp provolone
- 1/4 lb diced mortadella (or ham, if mortadella is not available)
- 1/4 lb diced salami
- 1/4 lb diced pancetta
- 1 cup grated cheese (50/50 mix of Parmesan and Pecorino Romano)
- Freshly ground black pepper

### For top:

- 5 eggs (4 to insert on top plus one for brushing), washed and dried

**Continue on p2**



# Casatiello

*(Easter Bread)*

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## DIRECTIONS (CONT.)

12. Divide the saved piece of dough into 8 equal pieces. Roll each piece into 4-inch-long ropes.
13. Use two pieces to make a cross over each egg.
14. Bread needs to bake for 45 minutes to an hour but, 15 minutes before it's done, brush the remaining egg (beaten with a fork) all over the surface of the dough. This will give it a shiny golden brown color.
15. Use a cake tester or long toothpick to make sure the inside is fully cooked. Just like when baking a cake, if the cake tester comes out dry, it's done. If not, allow to bake a few more minutes.
16. If top is getting too dark, loosely cover with aluminum foil to prevent over browning while continuing to cook the middle.
17. When bread is done, remove from oven and allow to cool on a rack. Run a knife along the inside edges of the pan, loosen the bottom and remove it from the bread.
18. Cut into slices and serve warm.