

Ciambella

Salata

(Savory Ciambella)



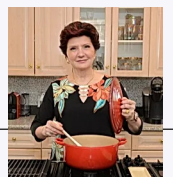
DIRECTIONS

1. Preheat your oven to 375 degrees. Spray a tube pan with baking spray. Set aside.
2. In a mixing bowl whisk together the flour and baking powder. Set aside.
3. In another mixing bowl combine the eggs, oil, milk, salt and pepper. Whisk to combine and then add in the grated Parmigiano cheese.
4. Stir in the dry ingredients until they are just absorbed. Do not over mix.
5. Fold in the meats and cheeses.
6. Transfer the batter to the prepared pan and bake until golden brown and an inserted toothpick comes out clean. About 45-55 minutes.
7. Cool for 10 minutes in the pan and then invert it onto a plate.

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 4 large eggs
- 1/2 cup olive or vegetable oil
- 2/3 cup whole milk
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup grated Parmigiano Reggiano cheese
- 3 ounces Mortadella, cut into a 1/4 inch dice
- 3 ounces Prosciutto, cut into a 1/4 inch dice
- 4 ounces Provolone, or any other semi-hard Cheese, cut into a 1/4 inch dice

**You can order 3oz thick slice of meat at the deli counter and cut them up at home.*



NONNA'S TIPS

- Don't be afraid to switch deli meats and cheeses with the ones you have on hand or that you prefer.
- The only exception is fresh mozzarella. It contains too much liquid and it will make your breads soggy.