



# My Italian Savory Bread

## INGREDIENTS

### For the dough:

(this makes 2 lbs of fresh dough)

- 5 cups of unbleached flour (add more if needed)
- 1 packet of dry yeast (2 teaspoons)
- 2 cups of warm water
- 1 teaspoon of sugar
- 1 tablespoon of extra virgin olive oil
- 2 teaspoons of salt

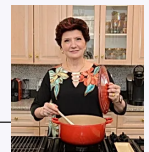
### For the filling:

- 8 oz of your favorite ham, diced
- 8 oz bag of shredded Italian blend cheese
- Fresh ground pepper
- Garlic powder, optional

## DIRECTIONS

### Begin by making the Italian custard.

1. Sprinkle yeast in one cup of warm water.
2. Add one teaspoon of sugar and stir.
3. Meanwhile, measure 1/2 of the flour and place in a large bowl. When the water/yeast mixture looks foamy on top, add it to flour.
4. Mix well with your hands or fork. Add the oil while continuing to mix.
5. Add rest of the flour, incorporating it little by little until it is fully absorbed.
6. Finally, add the salt.
7. Your dough should have an even consistency at this point.
8. Take it out of the bowl and place on a lightly floured surface. Knead by hand until you have a smooth dough (knead at least 15 minutes).
9. If your dough is too wet, add a little more flour. If it is too dry, add a bit more water.
10. All the steps above can be done in a stand mixer using a hook attachment.
11. Use low speed for initial mixing of ingredients and low-medium for kneading the dough.



## NONNA'S TIPS

- You may substitute the homemade dough with store bought pizza dough. You will need 2 lbs.
- You may substitute the ham with your favorite Italian deli meat (Salami, capicollo, prosciutto, soppressata, dry sausage, etc).
- You any also substitute cheese with your favorite dry kind. Do not use fresh mozzarella or it will get soggy.

Continue on p2



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### DIRECTIONS (CONT.)

12. Place your fresh dough into a larger bowl (lightly coated with oil).
13. Cover with plastic film first and a clean kitchen towel on top. Place in a warm and draft-free area to allow dough to rise.
14. It should double in size in about 2 hours.
15. When the dough is ready, take it out of the bowl and place on a lightly floured surface.
16. Stretch it out gently and evenly (as if you were making pizza) into a large rectangular shape (about 18 to 20" long by 12" wide).
17. Top dough evenly with diced ham first, cheese next, and sprinkle with freshly ground pepper and garlic powder to taste.
18. Begin gently and evenly rolling dough and toppings onto itself, away from you until you form a long roll.
19. Gently twist the roll and, then, form it into a "turban".
20. Place it into a lightly greased 9" round pan.
21. Allow the bread to rise, covered, for about 30 minutes.
22. Bake into a preheated 375 degrees oven for about 45 minutes to an hour, or until golden brown.
23. Allow to cool before slicing or it will fall apart.