

Easter Torta with Cheese



Ingredients:

½ cup milk

1 ounce yeast

2 cups of "OO" flour or all-purpose flour*

8 egg yolks

½ cup freshly grated parmesan cheese

½ cup freshly grated Gruyere cheese

¼ cup finely diced pecorino Romano
Pinch of salt

2 lbs. assorted Italian cold cuts (1/4 lb. each: salami, capocollo, prosciutto, cacciatore-small sized salami, OR another of your choice)

10 hard-boiled eggs or make deviled eggs (garnish)

1 lb. fresh pecorino cheese (aged 1 to 2 months) *

1 lb. aged pecorino cheese (aged 3 to 6 months) *

*NOTES

* "OO" flour is high gluten flour that proofs extremely well. Purchase at a specialty or Italian store

If these two cheeses with specific age months cannot be found, check the specialty or Italian store for other options

Preparation:

Warm the milk in a pan or microwave until lukewarm

Add yeast, dissolve in milk. Put the flour in a large mixing bowl

Add milk and mix until a very soft, wet, sticky dough is formed

Add more warm milk if dough doesn't stick to your hands

Cover bowl with clean towel and leave it in a warm place to rise until dough doubles, 2 to 3 hours, depending on the temperature

Butter a 6-inch wide, 4-inch-high round ovenproof mold and line with parchment paper (option: a large coffee or tomato can)

When dough has risen, beat the egg yolks in a large mixing bowl

Add the cheeses, butter, salt and mix until well combined

Put dough in the prepared mold, cover again with towel for approximately 3 hours

Preheat oven to 300 F degrees. Put the risen dough in the oven for 45-minutes or until a toothpick poked into the center comes out clean.

To serve, invert the torta onto a platter and cut into wedges. Surround the perimeter of the torta with the assorted Italian meats, hard-boiled or deviled eggs, and slices of the fresh aged cheese.

Add a glass of your favorite wine! Mangia