



Salvatore Cuomo

Not to be number one, but to be only one!!

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Casatiello Napoletano Recipe



Ingredients:

For the dough:
1KG. flour (Caputo Sacco Rosso)
580mL. Water

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Salvatore Cuomo
giovani



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Chef Chele Gonzales

Who does not know the name of th...

Ingredients:

For the dough:

1KG. flour (Caputo Sacco Rosso)
580ml. Water

150gr. Lard
3gr. fresh yeast
20gr. Salt and pepper
80g grated parmesan cheese (optional)

For the filling:

250gr. Salame Cacciatore DOP (Cube Cut)

250gr. Prosciutto Parma (Cube Cut)

200gr. Pork ham (can be Porchetta, Ciccioli etc.)

200gr. mix Provolone & Parmigiano (Cube)

4 Boiled Egg (minced Cut)

For the topping:

6 whole eggs (In shell)

Preparation:

In a mixer, mix together the dough ingredients (Flour, Water, 120gr. Lard the other 30gr. use in ring mold, yeast, salt, pepper & grated Parmigiano) with the paddle then drizzle in enough water to make a wet dough, usually about 1/2 as much as the flour by volume.

Switch from paddle to dough hook and knead the dough on the lowest speed for about 5 minutes. (If not using a standing mixer, see Notes.)

Scoop the wet dough out of the mixing bowl onto a well-floured surface. Using well-floured hands, form the dough into a smooth ball and place it into a greased bowl. Cover the bowl with a towel and let the dough rise for at least two hours, until it doubles in size. (You can let it go longer if you like.) While the dough is rising, cut up your meats and cheeses into small cubes and mix everything up in a bowl. Set aside until needed. After the dough has risen, punch it down and scoop it out onto a well floured surface again. Take a handful of dough and set aside for later use. Use your hands to flatten out the rest of the dough into a rectangular shape about 1 cm . thick. Now take the filling and spread it out evenly all over the top of the dough.

Gently roll the rectangle up, as tightly as you can manage (like a Swiss roll), and then bending the rectangle into the shape of a "C", place it gently into a large ring mold, bring the ends further around and pinch them together. Cover the mold with a towel and let the dough rise again for another two hours or so, until it has doubled again.

Now nestle the 6 eggs into the top of the dough ring and space them out evenly. Take the handful of dough you have set aside and form it into twelve thin strips. Use these strips to make crosses on top of the eggs. Preheat the oven to 170C., when the oven is hot, place the mold into the oven and bake for about an 1hr.30min., perhaps a bit more, until the top is nice and golden brown. Take the mold out of the oven, unmold your casatiello and let it cool on a baking rack. Serve it lukewarm or at room temperature.



Merry Christmas!! Buon Natale!! And have a wonderful Christmas Dish!!!