

SAUSAGE BREAD



Ingredients (serves 6 people):

1 kg wheat flour

1 tbsp salt

1 and 1/2 tbsp sugar

2 tbsp dry oregano

10 ml olive oil

600 cold water

40 g of dry yeast dissolved in 1/2 cup of warm water

Enough wheat flour to make the point

1 and 1/2 kg ground pepperoni sausage divided into 2 parts of 725 g

500 g thick grated mozzarella cheese divided into 2 parts of 250 g

Preparation:

1. In a mixer with a dough hook whisk, put 1 kg of wheat flour, 1 tablespoon salt, 1 and ½ tablespoons sugar, 2 tablespoons oregano, 10 ml olive oil and beat.
2. Gradually add cold water, about 600 ml, and beat until smooth.
3. Decrease mixer speed, add 40 g of dry yeast dissolved in ½ cup of warm water.
4. Increase speed again, add enough wheat flour to set the point and beat until all is mixed.
5. Turn the mixer off, divide the dough into two parts, place each part in a bowl with wheat flour and cover with a PVC film.
6. Let stand for 30 minutes.
7. Transfer a portion of the dough to a smooth, wheat floured surface.
8. Open with a roll or with your hands forming a rectangle about 35 cm long by 25 cm wide.
9. Distribute half the ground sausage or 725 g over the dough and cover with half the mozzarella cheese or 250 g.
10. Roll out the dough like a roll.
11. Repeat the same process with the other half of the dough.
12. Pick up the 2 rollers and make a large braid.
13. Place the braid on a 28 cm diameter 7 cm high false bottom round baking pan smeared with vegetable shortening or lard.
14. Adjust until all empty spaces of the baking sheet are filled.
15. Bake in preheated oven at 180° C for about 1 hour.
16. Remove from oven and serve.