

PANE DI PASQUE  
PIZZA DI PASQUE

**INGREDIENTS BREAD:**

8 cups flour + bench flour  
4 eggs  
1 pkgs dry yeast  
1/2 cup sugar + 1 tsp  
1 can evaporated milk  
1 stick butter  
1 Tbs salt  
1/4 cup warm water (105°F)

**INGREDIENTS PIZZA:**

1/2 stick pepperoni sliced  
1 lbs sliced red capicola  
1 lbs sliced Genoa salami  
1 lbs ham cubed  
1 lbs sliced mozzarella  
1 lbs sliced provolone  
3 hard cooked eggs  
1 tub ricotta cheese (16oz size well drained)  
1 egg beaten for glazing



**DIRECTIONS FOR BREAD DOUGH:**

- Place flour and salt in large mixing bowl and mix together. Make a hole in the center of mixture (a well). Set aside.
- In separate bowl beat the 4 eggs; add 1/2 cup sugar and re-beat mixture.
- In a heavy bottomed pan melt 1 stick of butter with can of evaporated milk. When all butter is melted remove from heat.
- In separate bowl put the warm water and add the 1 pkg of yeast and 1 tsp of sugar. Mix and let stand approximately 10 minutes so that yeast will proof.
- Keep extra water and flour off to the side.
- In the center of the well put the yeast mixture, egg & sugar mixture and the milk and butter.
- Start incorporating the liquid into the flour by from the bottom up; working from the inside out. Mix dough until you have the right texture. Dough should be smooth and pliable not sticky or tacky. If dough is too soft add more flour; if too hard add more water to get the desired texture.
- Flour work surface and place dough there. Knead 10 to 15 minutes. Oil bowl and place kneaded dough back inside; oil top and sides of bread to prevent sticking to bowl. Bless dough; cover with wax paper and a table cloth. Let dough raise 1-1/2 -2 hours; dough should double in size.
- Uncover dough, punch down and knead 10 minutes on floured surface. Put back into oiled bowl; bless dough; cover; let raise 1-1/2 -2 hours.

- Dough is ready to be shaped braids.
- Let bread raise in pan covered for 1 hour, brush bread with beaten egg mixture, then bake in 375°F oven for 30 minutes or until golden brown. Remove from oven and rub the top of the bread with Crisco to keep it soft.



### **PIZZA RECIPE:**

- Make above bread dough.
- Roll enough dough about 1/4" thick to fit in a 9"x 13" or 8 1/2"x11" pan with dough hanging over the sides. (Or you can make two pie pan size pizzas)
- Next add layers of meat and cheese and eggs and ricotta.
- Roll another piece of dough long enough to cover the pizza. Pinch the dough to close it. With a fork go around the edges to seal it; and poke holes in crust to let steam vent.
- Brush top of pizza with beaten egg mixture and bake in a 375°F oven for 30 minutes or until top is brown. Remove from oven, rest 10 minutes then serve.

Uneaten pizza may be refrigerated or frozen.