

Title:

Crescia Bread or Italian Cheese Bread

Word Count:

254

Summary:

If you don't like locatelli cheese then don't even bother making this bread, this bread...

Keywords:

bread,italian bread,rolls,flour,king arthur flour,italian bread recipe,italian bread recipes,italian bread crumbs,cheese,locatelli cheese,for italian

Article Body:

If you don't like locatelli cheese then don't even bother making this bread, this bread has such a great aroma and flavor that you will eat an entire loaf by yourself, it is also perfect for gift giving and the best part is that you can freeze it weeks in advance and everyone will think that you just made it that day.

Remember all ingredients should be at room temperature.

12 eggs well beaten
9 cups unsifted flour
1 lb. grated locatelli cheese
2 ounces dry yeast
5 teaspoons ground black pepper
1 cup warm water
½ lb. butter melted slightly or real soft
1 teaspoon salt

Put yeast in a small bowl with 1 teaspoon sugar and the 1 cup warm water and mix well, let stand for 10 to 15 minutes.

Place your eggs in a mixing bowl and whip till well broken, add your yeast that you had already started, now add your melted butter, pepper, salt, flour, locatelli cheese, and if I missed any ingredient then put it in.

Mix on low speed until well blended then on second speed for 3 or 4 minutes, you should have a really nice dough, if it is too dry add some water, if it is too wet then add some more flour, separate dough in 1-1/4 pound pieces, shape it

until it looks like a 6 inch hoagie bun and place it in well greased bread pans, let rise until double in size and bake in a 300 degree preheated oven for 45 minutes. The smell should be in the entire neighborhood by the time you are finished.