



This is a round, savoury pie, typical of the Easter season.

Ingredients: Type “0” flour, eggs, Pecorino cheese, Pecorino Romano cheese, Grana Padano or Parmesan Reggiano cheese, extra virgin olive oil, lard, salt, pepper, natural yeast (kept in the refrigerator at a temperature of 10° C), beer yeast and milk.

Preparation method: The ingredients are mixed in a mixer. The resulting dough is put into greased baking tins, filled to less than half of their depth and left to rise in a warm, damp place until the dough reaches the top of the tins (“it must rise three times, that is, its volume must increase by three times”^{*}). They are then cooked in the oven at a medium temperature.

Storage: This product should be kept in a cool, dry place and eaten within a few days.

^{*} *CATANELLI Luigi, Vocabolario del dialetto perugino, Tibergraph Ed., 1995.*