



Ingredients for 4 people

1 kg of flour

150 g of cheese

100 g of cheese cut into pieces

200 g of parmesan cheese

4 eggs

olive oil

60g fresh yeast

1 glass of milk

salt and pepper.

Prepare a dough with flour, eggs, grated cheese and the chopped, olive oil, salt, pepper and yeast previously dissolved in warm milk.

After working the dough, let it rise in a warm place for at least 1 hour.

A rising over, roll, bake at 200 degrees for about 40 minutes and serve hot.