

Pizza al Formaggio: Cheese Cake

by Mamma Giuliana

What it is. *Pizza al formaggio is a panettone-looking cheese and pepper cake. Don't get confused by the name because it isn't a pizza and it definitely isn't a cheesecake! This savory cake is also called torta al formaggio (cheese cake) and pizza di Pasqua (Easter pizza).*

Ingredients

500 g (17.6 oz) 0 flour

150 g (5.3 oz) milk

100 g (3.5 oz) Parmigiano Reggiano, grated

100 g (3.5 oz) extra virgin olive oil

75 g (2.6 oz) Emmentaler, coarsely grated with a large hole grater

85 g (3 oz) pecorino cheese, grated

20 g (0.7 oz) fresh yeast (or cake yeast or compressed yeast)

10 g (0.4 oz) salt

4 egg

pepper

Note. Emmenthal or Emmentaler is a semihard Swiss cow's milk cheese known for its large, walnut-sized holes.

Procedure

Use a round 18cm / 7in (diameter) by 10cm / 4in (tall) cake mold.

Dissolve the fresh yeast in warm milk.

Combine the flour with the pecorino and Parmigiano cheeses. Make a well in the center and add the eggs, the milk and yeast mixture, and the olive oil. Mix the ingredients and knead until the dough no longer sticks to your hands. Then add the salt, ground pepper, and the Emmentaler cheese.

Shape the dough into a ball and place it in the cake mold greased with butter. Let it rise for 2 hours or until the dough has filled the mold.



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Preheat the oven to 180°C (356°F) and bake in the hot oven for 55-60 minutes.

Mamma Giuliana says. If the surface of the cake starts to darken a lot while baking, cover it with aluminum foil.

The Perfect Italian Wine with *Pizza al Formaggio*

wine sommelier Eric suggests. In central Italy, Easter breakfast is savory! Yup, we serve this 'pizza' together with salami and sliced boiled eggs and there are many regional variations to the recipe. You can also have it for Easter or Pasquetta lunch and enjoy it with an incredible **Rosso di Montefalco** wine, from the beautiful ancient town of Montefalco in Umbria.

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