

Cheese-and-Mortadella-Studded Bread

READY IN



24720 min.

SERVINGS



16

CALORIES



2292 kcal

BREAD

Ingredients

- 0.3 oz yeast dry ()
- 3 large eggs
- 3.5 ounce swiss cheese cut into 1/4-inch dice (2/3 cup)
- 4 cups flour all-purpose
- 3.5 ounce fontina italian cut into 1/4-inch dice (2/3 cup)
- 3.5 ounce pancetta sliced cut into 1/4-inch pieces (3/4 cup)
- 16 inch round cake (2 inches deep) (12-inch)
- 3.5 ounce mortadella sliced cut into 1/4-inch pieces (3/4 cup) (preferably from Bologna)
- 1 cup parmesan finely grated

- 1 teaspoon salt
- 0.5 teaspoon sugar
- 7 tablespoons butter unsalted softened for greasing pans cut into pieces and slightly, plus additional
- 1 cup water (105–115°F)

Equipment

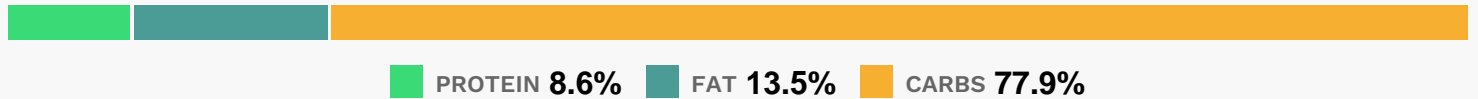
- food processor
- bowl
- frying pan
- oven
- knife
- wooden spoon
- aluminum foil
- ziploc bags
- wax paper
- kitchen towels

Directions

- Butter cake pans, then line bottoms with a round of parchment or wax paper, and butter paper.
- Stir together water, yeast, and sugar in a small bowl and let stand until foamy, about 5 minutes. (If mixture doesn't foam, start over with new yeast.)
- Blend flour, parmesan, softened butter, salt, eggs, and yeast mixture in a food processor until combined well.
- Transfer mixture to a large bowl and stir in remaining ingredients with a wooden spoon until evenly distributed. Divide dough between pans, spreading evenly, then enclose each pan in a large (1-gallon) heavy-duty sealable plastic bag and seal bags.
- Let stand at warm room temperature until dough has risen to about 1/2 inch from rim, about 1 1/2 hours.
- Put oven rack in middle position and preheat oven to 350°F.

- Remove pans from bags, then bake bread until tops are golden and bread begins to pull away from side of pans, 30 to 45 minutes.
- Transfer tortas in pans to racks to cool to warm, 1 to 2 hours. Run a thin knife around edge of each pan and invert rack over pan, then invert bread onto rack.
- Remove paper and use same method to invert bread onto a platter.
- Cut into wedges.
- If you have a proof setting on your oven, set it to 110°F and let dough rise in pans (but not in plastic bags) in oven 1 hour. Gently remove pans from oven and wrap in kitchen towels while heating oven to 350°F. Return pans, uncovered, to oven, and bake as in recipe above. · Bread can be baked 1 day ahead and kept, covered with a kitchen towel, at room temperature. Reheat, wrapped in foil, in a 350°F oven until warmed through, 15 to 20 minutes.

Nutrition Facts



Properties

Glycemic Index:15.88, Glycemic Load:17.5, Inflammation Score:-8, Nutrition Score:47.852173825969%

Nutrients (% of daily need)

Calories: 2292.14kcal (114.61%), Fat: 34.33g (52.82%), Saturated Fat: 13.79g (86.16%), Carbohydrates: 445.78g (148.59%), Net Carbohydrates: 441.37g (160.5%), Sugar: 253.62g (281.8%), Cholesterol: 776.62mg (258.87%), Sodium: 4739.4mg (206.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 49.2g (98.39%), Vitamin B1: 2mg (133.58%), Vitamin B2: 2.14mg (125.87%), Selenium: 83.18µg (118.83%), Iron: 20.58mg (114.33%), Phosphorus: 1117.28mg (111.73%), Folate: 398µg (99.5%), Manganese: 1.67mg (83.59%), Vitamin B3: 15.79mg (78.97%), Calcium: 659.8mg (65.98%), Vitamin B5: 3.79mg (37.89%), Vitamin B12: 2.24µg (37.32%), Zinc: 4.76mg (31.76%), Vitamin A: 1425.49IU (28.51%), Copper: 0.5mg (24.89%), Magnesium: 91.5mg (22.88%), Potassium: 771.72mg (22.05%), Vitamin B6: 0.44mg (21.75%), Fiber: 4.41g (17.65%), Vitamin E: 2.02mg (13.49%), Vitamin D: 1.81µg (12.1%), Vitamin K: 2.39µg (2.27%)