

Antica (Sicilian Bread Roll in the Old Style)

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| 2 | | RECIPES FOR BASIC BREAD DOUGH |
| 6 | TBL | VIRGIN OLIVE OIL |
| ½ | LB | GROUND VEAL |
| ½ | LB | GROUND PORK |
| 1 | | YELLOW ONION, PEELED AND COARSELY DICED |
| 1 | BNCH | GREEN SWISS CHARD, WELL WASHED |
| 1 | | SMALL HEAD OF CAULIFLOWER CUT INTO ½ INCH FLORETS |
| 4 | | SCALLIONS, COARSELY CHOPPED |
| ½ | LB | BLACK OLIVES, PITTED AND CHOPPED |
| 6 | | THIN SLICES OF SALAMI CUT INTO JULIENNE |
| ½ | LB | PROVOLONE , CUT INTO A SMALL DICE |
| | | PLENTY OF SALT AND PEPPER |

Gently sauté the veal and pork in 1 tbl of olive oil. Be careful not to overcook the meat. Set the meat and the pan juices aside in a bowl.

In the same pan, saute the onions until they are soft and transparent. Combine with the meat.

Cut the chard crosswise into 1 inch pieces and steam with a little water for about 5-6 minutes. Set aside.

Blanch the cauliflower and set aside to cool. Also, in small bowls, set aside the scallions, pitted chopped olives, salami, and provolone.

Grease an 11 x 16 jelly roll pan with 2 tbl olive oil. Preheat the oven to 350 degrees.

On a lightly floured surface, roll the dough into a 1/4 inch thick oval. The oval will be quite large, probably larger than the jelly roll pan. Drizzle a few teaspoons of oil onto the dough and scatter all the ingredients within 1 inch of the border. Carefully roll the dough lengthwise into a large sausage, being sure that the filling is compact and the roll tight. After the rolling, pinch the ends tight so that the roll does not leak.

Transfer the roll to the oiled jelly roll pan seam side down. Shape the roll into a curved horseshoe. Brush it all over with the remaining olive oil. Bake for 15 minutes and brush with oil again. The roll should bake for app. 1-1/2 hrs. Continue to brush the surface every 15 minutes. If it browns too fast, lower the heat to 325.

Allow to cool 20 minutes before slicing.