

The recipe
from Paola's mother-in-law:

Pan brioche col pecorino

Fresh cheese brioche

Ingredients for 4 – 6 people makes 16 small rolls

1 cube of fresh yeast dissolve in
80 g lukewarm milk

500 g white flour sift and mix with:
100 g grated Pecorino Romano
about ½ tsp salt
a few turns of pepper
100 g olive oil

Add the milk and yeast as well, and
2 beaten eggs

Make a nicely elastic, rather moist yeast dough. Add a little more milk if needed and check the salt.

Cover it and leave it to rise for 1.5 to 2 hours in a warm, draught-free place.

Then shape 16 small rolls, set them on a tray, cover them again and leave them to rise a little more.

Preheat the oven to 200 degrees and bake for about 20 – 25 minutes until golden brown; then they are irresistibly crisp.



VERONICA'S TIP

You can also double the quantity and bake the mixture in a loaf tin. We like the bread best as an accompaniment to a glass of wine. If you cannot find Pecorino Romano, use grated Parmesan and add a little more pepper.