



Charcuterie Board Between Bread

12 servings Prep time: 15 minutes plus rise time 1 hour 45 minutes (includes chill time) Cook time: 35 minutes

Ingredients

1 cup warm water 1 1/4-oz envelope active dry yeast 1 tsp granulated sugar 1 1/2 tsp black pepper 1 1/4 tsp salt 3 1/2 cups bread flour, divided, plus more for work surface 5 tbsp lard, divided 1 tbsp olive oil 1/2 cup fresh grated Parmesan cheese, plus more for topping 4 ounces

prosciutto, thinly sliced 6 ounces salami, cut into 1/2" cubes 1/2 cup mixed green and black olives, sliced 1/2 cup provolone cheese, cut into 1/2" cubes parsley, chopped, for topping

Directions

Recipe by: Lardlovers Winner, Sandra Dombek

In a bowl whisk together the warm water, yeast and sugar. Let stand for about 5 minutes until foamy. Add pepper, salt, 2 cups of the flour, and 3 tablespoons of lard. With a mixer, beat on medium-low speed for about 3 minutes until dough comes together in a wet mound. Gradually add in remaining 1 1/2 cups flour. Transfer the dough to a work surface. Knead by hand for 1 minute or until dough forms a ball.

Grease a large bowl with olive oil. Place dough ball in bowl and swirl the ball around bowl to coat sides with the olive oil. Cover bowl with plastic wrap and set in in a warm place to rise and double in size, about 1 hour.

Turn out dough onto a lightly floured work surface; roll dough to a 17-inch square. Sprinkle Parmesan evenly over dough, then layer the prosciutto slices evenly over Parmesan. Sprinkle evenly with salami, olives and provolone cubes. Roll up dough, jelly-roll style. Place roll, seam side down, on a large baking sheet lined with parchment paper. Moisten outer ends of roll with water, and bring ends together and pinch together to seal. Cover with plastic wrap and let rise in a warm place until doubled in size, about 45 minutes.

Preheat oven to 375.

Melt the remaining 2 tablespoons of lard in a small microwavable bowl until melted, about 1 minute. Uncover dough and brush all over with melted lard. Bake for 35 minutes or until the bread is golden. Remove from oven and sprinkle with grated Parmesan cheese and parsley. Let the bread cool completely before serving.

