

### Ingredients for 8 people

For the pastry:

- 1000 grams of flour
- 3 eggs
- 100 grams of lard
- 1 tablespoon of salt
- 1 and half sachet of yeast for pizza

For the filling:

- 1000 grams of ricotta cheese
- 1000 grams of toma cheese in small pieces and grated
- 5 eggs
- Parsley
- *Gammunciedd'* (pig's knuckle meat) in small pieces or local brawn

### Instructions

Mix flour with milk or warm water, melted lard, eggs and yeast.

Then prepare the filling mixing various cheeses, parsley, and small pieces of *gammunciedd'* or brawn.

Share the dough into two parts and spread using rolling pin; with the first part cover the pastry, already greased with lard, with the second cover the cake after being stuffed with the filling; brush the top of pastry with yolk and punch it using a fork.

Cook the cazzola in the oven, which has to be already heated to a temperature of 200 degrees, for about 30 minutes.

Cazzola is a typical Easter dish and for this reason at the middle of this cheese cake often was put a whole egg, symbol of Easter, for children.