

Pizza Chiena, or Pizza Gain (Italian Easter Bread)

Yield: 8 min
Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/itslian-easter-bread-recipe>

Ingredients:

- 1 1/4 teaspoons active dry yeast
- 3 cups unbleached all-purpose flour
- 1 tablespoon sugar
- 1 1/2 teaspoons salt
- 2 tablespoons vegetable shortening cold, or lard, diced into 1/2-inch cubes
- 3 eggs lightly beaten
- 1/2 pound hot Italian sausage about 2 links
- 1/2 pound sweet Italian sausage about 2 links
- 3 1/2 cups liquid whole milk ricotta, drained of excess
- 1/2 cup Parmesan cheese
- 1/2 cup chopped parsley
- 1/2 pound sopressata diced into 1/4-inch cubes
- 1/2 pound prosciutto diced into 1/4-inch cubes
- 1/2 pound mozzarella
- cheese
- 1/2 cup white rice
- black pepper to taste
- 3 eggs lightly beaten
- 1 egg mixed with 1 tablespoon water
- olive oil

Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 285 milligrams
4. Fat: 40 grams
5. Fiber: 2 grams

6. Protein: 40 grams
 7. SaturatedFat: 16 grams
 8. Sodium: 1930 milligrams
 9. Sugar: 3 grams
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