



## ➤ TRATTORIA 1910 MENU ◀

# GALLO PEPPERONI PANETTO WITH OVEN ROASTED TOMATO COULIS



### INGREDIENTS

- 1/4 lb Gallo Pepperoni, finely diced
- 1/2 cup vegetable oil
- 1/2 cup white sugar
- 1 tsp. freshly cracked black pepper
- 3 1/4 cups all-purpose flour
- 3 eggs
- 1 tbsp baking powder

### DIRECTIONS

Preheat oven to 375°. Grease cookie sheets or line with parchment paper.

1. In a medium bowl, beat together the oil, eggs, sugar and pepperoni until well blended.
2. Combine the flour and baking powder, stir into the egg mixture to form a heavy dough.
3. Divide dough into two pieces. Form each piece into a roll as long as your cookie sheet.
4. Place roll onto the prepared cookie sheet, and press down to 1/2 inch thickness.
5. Bake for 25-30 minutes until golden brown.
6. Remove from the baking sheet to cool on a wire rack.
7. When the cookie logs are cool enough to handle, slice each one crosswise into 1/2 inch slices.
8. Place the slices cut side up back onto the baking sheet. Bake for an additional 7- 8 minutes on each side. Slices should be lightly toasted.

*Makes 3 Dozen*