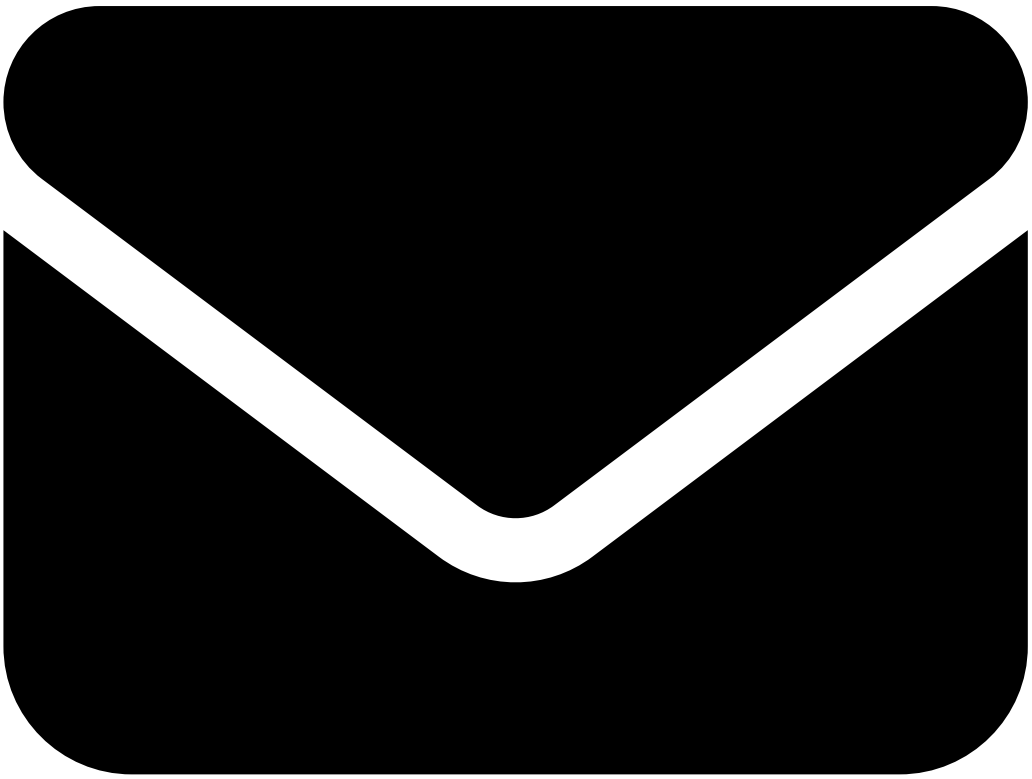
Casatiello Traditional Italian savory Easter Bread

Casatiello Traditional Italian savory Easter Bread

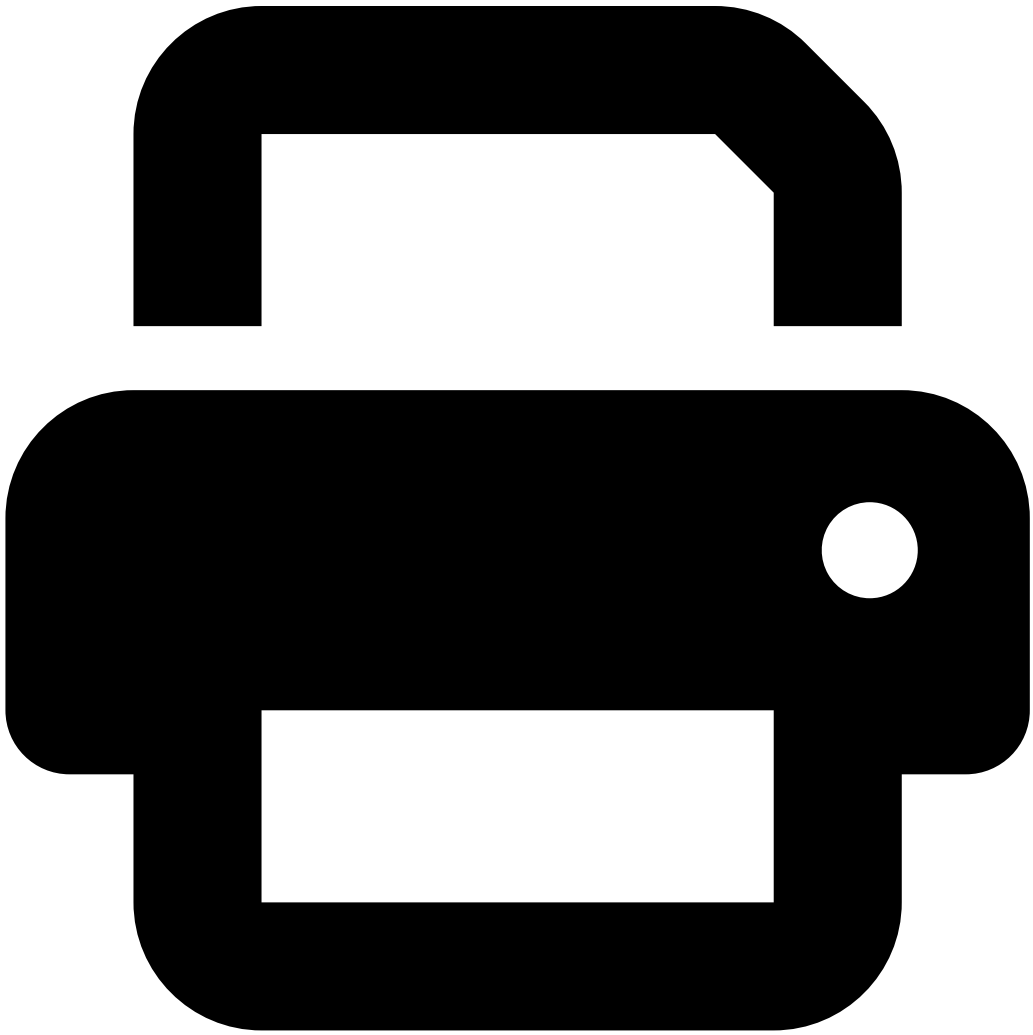
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Every Easter, my kitchen smells like a little slice of Naples. My mom used to make **Casatiello**, a rich, savory bread packed with salami, mortadella, and cheese, baked into a golden ring. There’s something about this bread—the way the dough is soft and eggy, the pockets of melted cheese, the salty bite of cured meats—that just *screams* Easter morning.

Casatiello has been a Neapolitan tradition for centuries. Originally, it was a celebratory bread meant to carry all the flavors of the pantry, symbolizing abundance and new life during the holiday. The eggs tucked on top? They’re not just decorative—they represent fertility and rebirth, a little Easter symbolism baked right in.

This recipe is my take on that classic, with **eggs in the dough for extra richness**, so every bite tastes like home and tradition.

Things to know about this Casatiello Traditional Italian savory Easter Bread

- Adding the **3 eggs directly into the dough** makes the Casatiello rich, soft, and extra tender.
- Some families also like to **nest raw eggs on top of the dough in a cross pattern** before baking—this is a traditional Easter symbol representing new life and fertility. If you do this, make sure the eggs are clean and securely tucked into the dough so they bake safely.
- Don’t skip the black pepper—it’s part of the classic flavor.
- Cut meats and cheese into small, even cubes for better distribution.
- Slightly overfilling is traditional—this bread is meant to be hearty and rustic.

Serving

Serve slightly warm or at room temperature. Slice into wedges and enjoy as part of your Easter spread, on an antipasto board, or alongside eggs and fresh fruit for breakfast. It’s rich, so a little goes a long way—but no one ever stops at one slice.

Storage

- **Room temperature:** Wrap tightly and keep for up to 2–3 days
- **Refrigerator:** Store up to 5 days
- **Freezer:** Slice and freeze for up to 2 months

Reheating

- Warm slices in a **300°F oven** for 10–15 minutes
- Or microwave for 20–30 seconds for a quick reheat
- For best texture, avoid overheating—the cheese should be soft, not greasy

Want More Italian Recipes?

- Try my spinach Italian Easter Bread (Pane di Pasqua) for a sweet bread version.
- Or check out my **Italian Braided lemon cookies** for something sweet to balance the table.

Casatiello: Traditional Italian Easter Bread



Traditional Italian Casatiello made with eggs in the dough, loaded with salami, mortadella, and cheese, and baked into a golden Easter bread ring.

- 4 cups flour (all purpose flour)
- 1 package dry yeast (2 ¼ tsp active dry yeast)
- 1 cup warm water

- 1 tsp. sugar
- 2 tsp. salt
- 1/2 cup olive oil (or lard for traditional flavor))
- 3 medium eggs
- 1 tsp. Black pepper
- 1 cup diced salami (for the filling)
- 1 cup diced mortadella (for the filling)
- 1 cup diced provolone (for the filling)
- 1 cup diced mozzarella (for the filling)
- 1/2 cup grated pecorino Romano (for the filling)
- 3-4 eggs raw in the shell (Optional topping)
- Extra dough strips for crossing (Optional topping)

1. **Activate the yeast** In a small bowl, combine warm water, sugar, and yeast. Let sit 5–10 minutes until foamy.
2. **Make the dough** In a large bowl, mix flour, salt, and black pepper. Add the yeast mixture, olive oil, and eggs. Mix until a soft dough forms.
3. **Knead** Knead for 8–10 minutes until smooth and elastic.
4. **First rise (without filling)** Place dough in an oiled bowl, cover, and let rise 1–2 hours until doubled.
5. **Incorporate the filling** Gently punch down the risen dough. Flatten slightly and sprinkle in the diced salami, mortadella, and cheeses. Fold and knead just enough to **distribute the filling evenly** without deflating the dough too much.
6. **Shape** Roll into a long log and form into a ring. Place in a greased bundt or round pan.
7. **Add eggs (optional)** Nestle whole eggs into the dough and secure with strips of dough in a cross.
8. **Second rise** Cover and let rise 45–60 minutes until puffy.

9. **Bake** Bake at **375°F (190°C)** for **40–50 minutes**, until golden brown. Tent with foil if browning too fast.

Appetizer
Italian
Italian, Bread< Easter, Casatiello