

Babà Rustico Quick Bread with Salami and Provolone

Phillis Carey, cooking instructor, Dec. 2022



Servings: 18

NOTE: Not from this class recipe, but you can substitute one packet of INSTANT yeast for the baking soda and baking powder in this. No need to let it rise, just mix as instructed.

1. Preheat oven to 350°F. Oil and flour (or spray) with nonstick spray a metal 9x5" loaf pan. You might want to line bottom with parchment to prevent sticking.
2. In a large bowl whisk together flour, baking powder, basil, salt, baking soda. Stir in chopped salami, provolone and parsley. In a separate bowl, whisk olive oil, eggs and buttermilk. Add wet mixture to flour mixture and stir to combine. The batter will be thick. Do not overmix the batter.
3. Transfer batter to prepared loaf pan and spread it out evenly, smoothing the top. Sprinkle Parmesan over the top. Bake until top springs back when lightly pressed and a skewer inserted in the center comes out with a few moist crumbs attached, 45-55 minutes.
4. Transfer the pan to a wire rack and cool 10 minutes. Remove bread from pan and let it cool completely on rack before slicing. Drizzle the top of the loaf with a bit of EVOO.

DO AHEAD: Bake the loaf up to 3 days in advance. Store it, well-wrapped, in the refrigerator and bring to room temp before serving. It may be frozen for up to 2 months. Best served warm or toasted with a bit of butter spread on each slice.

4 tablespoons olive oil, plus more to grease the pan

2 1/2 cups all purpose flour, plus more for the pan

1 1/2 teaspoons baking powder

1 teaspoon dried basil

1 teaspoon fine sea salt

1/2 teaspoon baking soda

1 cup salami, dry, cut into 1/4" dice

8 ounces provolone cheese, cut into 1/4" dice

2 tablespoons Italian parsley, chopped

2 large eggs

1 cup buttermilk

1/4 cup Parmigiano-Reggiano cheese, fresh, grated

A drizzle of EVOO on top after baking

Per Serving (excluding unknown items): 213 Calories; 12g Fat (53.2% calories from fat); 10g Protein; 15g Carbohydrate; trace Dietary Fiber; 47mg Cholesterol; 449mg Sodium; 1g Total Sugars; trace Vitamin D; 188mg Calcium; 1mg Iron; 116mg Potassium; 190mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com