

# Bread stuffed with sausage and zampone

## Ingredients

### For the bread dough

250g/9oz strong bread flour, plus extra for kneading  
7g fast-action dried yeast  
1 tsp salt

### For the filling

2 tbsp olive oil  
½ zampone (pre-cooked, boned pig's trotter), boiled for 20 mins and chopped (available from some Italian delis)  
¼ savoy cabbage, sliced and blanched  
2 fennel sausages, cooked and sliced  
2 smoked sausages, cooked and sliced  
150g/5½oz new potatoes, cooked and sliced  
100-150g/3½-5½oz soured cream or crème fraîche  
100-150g/3½-5½oz beaufort cheese or reblochon cheese

## Method

1. For the bread dough, place the flour in a large bowl and add the yeast and salt and mix. Slowly add 150-200ml water until it comes together as a dough. Knead for at least 5 minutes until you have a smooth dough. Place in a lightly floured, large bowl, cover and leave to prove for about an hour or until doubled in size.
2. Preheat the oven to 200C/180C Fan/Gas 6.
3. Heat a medium frying pan and add the oil, fry the trotter with the cabbage for 2-3 minutes.
4. Knock the air out of the dough, and roll out into a circle on a floured surface.
5. Place all the filling ingredients into one half of the rolled out dough circle, mix them together and then fold the other half over to make a semi-circle. Crimp the edges until well-sealed and place on a baking tray lined with baking paper.
6. Bake in the oven for 15-20 minutes or until golden-brown. When you tap the bottom it should sound hollow.
7. To serve, place the cooked bread onto a serving plate and tear open.

Preparation time

**1-2 hours**

Cooking time

**30 mins to 1 hour**

Serves

**Serves 2**

A meaty feast of sausages, cabbage and Alpine cheeses, wrapped in a parcel of freshly baked bread.

**By** Matt Tebbutt  
**From** Saturday Kitchen