



## **Pizza Rustica**

**Serves: 12 to 14 slices for appetizer portion**

2 ½ Pounds of Ricotta

2 oz Provolone cut in thin squares

2 oz Parmigiano-Reggiano cheese cut in thin squares

2 oz Sweet and Hot Sopressata cut in thin squares

2 oz grated Parmigiano-Reggiano cheese

3 large eggs

3 tablespoons chopped Italian Parsley

Freshly ground black pepper

Salt

For crust, Frozen Pillsbury dough crust (about 1 lb) is recommended

Preheat oven to 375°

Coat a 9 inch baking pan or spring form pan with butter and flour

Roll the dough out and fit into pan, let residual hang over the edge

Reserve one small piece of the dough

**FOR FILLING:**

Mix Provolone, Parmigiano-Reggiano squares, sweet and hot Sopressata, grated cheese, 2 eggs, parsley, freshly ground black pepper (to taste), and salt (to taste) thoroughly in mixing bowl for about 2 minutes, or until well blended

Add filling to pie

Pull edges of dough over until flaps are closed

Roll out reserved piece of dough and close top of pie

Brush with 1 beaten egg with paint brush

Cook on middle rack of oven for about an hour, or until hot all the way through

Take out and let cool for about an hour

Wrap in plastic wrap and refrigerate for 3 to 4 hours

Remove from pan and serve