



Pizza Rustica A Family Easter Tradition

INGREDIENTS

Dough

2 lb. Flour (approx. 6 cups)
2 tsp. baking powder
dash of salt & pepper
1 c. milk
1 c. oil
5 eggs

Filling

½ - ¾ lb. Prosciutto, sliced thin
½ lb. Genoa salami, sliced thin
½ lb. Soppressata, sliced thin
1 whole Basket cheese
3 lbs. Ricotta cheese (whole milk)
6 eggs
fresh parsley, chopped (optional, another debate. sometimes it was added, sometimes not)
Salt

INSTRUCTIONS

1. Combine all the dough ingredients in order listed in a big bowl.
2. Once all the dough comes together, knead on a board until dough is smooth. Divide dough into two sections (2/3 and 1/3). Roll out the 2/3 portion and place the dough into a 9" x 3.25" spring pan.
3. In a separate bowl, combine the ricotta cheese, basket cheese, parsley and eggs, adding salt.
4. Get all the other filling items ready for assembly. Begin the layering by first adding a layer of the cheese mixture, spreading about 1/2" evenly to cover the bottom. Then add a layer of the prosciutto, followed by another layer of the cheese mixture. Next layer the salami, repeat the ricotta. Then a layer of soppressata, and repeat the process until you fill up the pan.
5. Roll out the remainder of the dough a little larger than the top of the pan. Place over the top of the pan. Trim the excess leaving enough to seal. Then using two fingers, pinch to crimp and seal the top.
6. Bake at 350 degrees for 1 hour. Let rest and cool before lifting it up through the spring form pan.