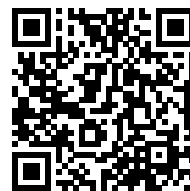


Easy Pizza Rustica



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 10-12

Prep Time: 20 minutes
Cook Time: 40 minutes

Ingredients

For the dough:

- 3-1/2 cups of All Purpose Flour
- 2 tsp of Granulated Sugar
- 2-1/4 tsp of Instant Yeast
- 2 tsp of Salt
- 1-1/2 cups of Warm Water
-

For the Filling:

- 4oz of Sliced Salami, chopped
- 4oz of Prosciutto, chopped
- 4oz of Mortadella, chopped
- 4oz of Capicola, chopped
- 3 Hard Boiled Eggs, chopped
- 8oz of Sharp Provolone, chopped
- 4 Raw Eggs
- 1 cup of Whole Milk Ricotta
- 1/2 cup of Grated Parm
- Freshly Grated Black Pepper

1) In the bowl of a standing mixer fitted with a dough hook, add the flour, sugar and yeast, give it a whirl to mix then add the water, start kneading on low speed, while it's beginning to pull the ingredients together, sprinkle in the salt (don't ask me why I do it this way but that's how nonna does it so that's how I do it) increase the speed to medium and knead for about 3 to 5 minutes or until the dough comes together.



2) Dump the dough onto a clean surface, knead to pull it together, then cut into two pieces making sure one piece is about 2/3 larger than the other (that will be your base) place them in a lightly oiled bowl (it's ok if they touch) cover with plastic wrap and allow to rise somewhere warm for about an hour to 2 hours or until doubled in size.

3) In a large bowl, toss together all of the salumi, cheese and hard boiled eggs, set aside. In a separate bowl, whisk together the eggs and ricotta and season with plenty of fresh ground pepper, set aside, then oil a 12 inch metal round pan and set that aside as well.

4) Deflate the bigger ball of dough, carefully transfer to a lightly floured surface, using a rolling pin roll out to about a 16 inch circle, then carefully transfer to your pan, making sure to overhang any dough on the edges of the pan.

5) Add half of the salumi mixture, then drizzle in half of the egg and ricotta mixture, repeat with the remaining salumi and eggs, sprinkle with the parm and set aside while you roll the top piece of dough.

6) roll the other piece of dough to about a 10 inch circle, place it on top of the filling, use the overhanging dough to pull it over the top edge, seal by pinching the two together. Make a little slit in the center, brush with a tiny bit of olive oil and allow it to rest lightly covered with a lint free towel for about 45 minutes, in that meantime, preheat your oven to 400 degrees.

7) After resting, bake the stuffed pizza for about 30 to 35 minutes or until deeply golden brown, allow to cool for 20 minutes before transferring to a wire rack, then allow to cool to room temperature before slicing and serving. Store any leftovers in an airtight container in the fridge for up to 5 days (but I guarantee it won't last that long).