

# THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

## Pizza Rustica

### Pastry Dough:

2 cups all-purpose flour                      2 egg yolks  
6 Tablespoons of Iced Water              Heaping teaspoon salt  
9 tablespoons cold unsalted butter cut into cubes  
1 Tablespoons of Sugar

### Filling:

6 large eggs, beaten                              1 pound of ricotta cheese  
6 egg whites whipped into peaks              1 cup cubed salami  
1/2 cup grated pecorino cheese              1 cup cubed ham  
2 cups shredded mozzarella cheese      1/2 cup cubed dry salami  
1 TBS breadcrumbs                              Pepper to taste  
4 links of Italian sausage removed from casing, fried and crumbled

### Glaze:

1 egg yolk                      2 TBS milk                      1 tsp coarse salt

### Dough:

Add flour and butter to a dish. Place dish in the freezer for 10 minutes. Stir together yolks, water, salt and place cup in the refrigerator. When the dough is chilled, put the flour, butter, and sugar into the bowl of a food processor. Pulse until the mix looks like coarse breadcrumbs. Add the egg yolks, 6 TBS of water and salt. Pulse until dough begins to pull away from the sides of the bowl.

Divide into two discs, one a little larger than the other and wrap in plastic wrap. Place in freezer for 30 minutes. The larger disc will be to line the bottom of the springform pan.

### FILLING:

Grease a 9-inch springform pan. Roll the larger piece of dough to cover the bottom and sides, leaving a one-inch overhang. Sprinkle with the tablespoon of breadcrumbs. Wrap with plastic wrap and refrigerate for 30 minutes.

Preheat the oven to 400 degrees F, then place a cookie sheet in the oven.

In a large bowl add the cooled browned sausage with all of the above filling ingredients. Mix thoroughly. Fold in whipped egg whites. Pour the filling into the chilled pastry-lined springform pan. Turn over the edges to crimp decoratively. If there are any leftover dough scraps, I use a cookie cutter and add a design to the top.

Just before baking, brush the top with milk/egg wash. Sprinkle with coarse salt and prick the dough with a fork here and there to make steam holes. Place pan on the hot cookie sheet cook for 10 minutes at 400 degrees and then turn down oven to 350 degrees for another 50 minutes. Allow cooling for approx. 30 minutes.              Can be eaten hot or lukewarm.

