



## Pizza Rustica Neapolitan Savory Pie

### Directions

Pizza Rustica Neapolitan Savory Pie

Ingredients (for a 26 cm/5 1/4? pan)

For the crust: (pasta sfoglia or pasta brise) •300 grams flour •1 teaspoon yeast (or one bag)  
•two tablespoons lard •one handful or pecorino or parmigiano •ground pepper as needed

•warm water as needed

Filling: •500 grams ricotta •150 grams provolone cheese •150 grams smoked scamorza cheese  
•150 grams Neapolitan salami •4 whole eggs •Grated Parmigiano Reggiano or pecorino  
cheese

•salt & pepper

Preparation of the dough: •Pour the flour on a board in a mound than turn it in a volcano. •Put  
the lard, pecorino, pepper in the middle. •Dissolve the yeast in warm water and add until it  
reaches the right consistency (pizza dough), knead the dough till smooth.

- Let it raise till the volume doubles.

Preparation of the filling: •Separate the yolks from the whites, beat the whites to a dense foam, adding a pinch of salt, and reserve them. •Add the yolks to the ricotta and stir well, add the diced cheeses and salame and a handful of grated Parmigiano Reggiano or pecorino cheese and a pinch of pepper. Add a little salt if required. •Delicately stir in the whites. •Divide the dough in two parts, one bigger than the other, than roll it out in two disks. Smear the baking pan with butter and sprinkle uniformly with flour, removing the excess, than cover the bottom and the sides with the largest disk of crust. Pour the filling and level it out. •Cover with the other crust disk and seal the borders with the fingers. •Brush the top with an egg yolk. •Bake at 175 C (350 F)° for an hour or until the top is golden.

- Serve either warm or at room temperature; serves 12.

This recipe comes from GroupRecipes