

# PIZZA RUSTICA (AKA PIZZA GAIN)

Yield: One ginormous pie that serves a small army.

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## INGREDIENTS

1 prepared pie crust, blind-baked (if you prefer a top crust, add it on top of filling prior to baking)	4 ounces freshly grated Pecorino Romano cheese
1-pound sweet sausage, cooked and crumbled	4 ounces freshly grated Parmigiano Reggiano cheese
½ pound sharp provolone, diced	3 pounds ricotta cheese (traditionally, fresh basket cheese is used)
½ pound prosciutto, diced	1/4 cup finely chopped chives
½ pound mozzarella, diced	9 eggs, beaten
¼ pound salami, diced	Freshly ground, black pepper
¼ pound pepperoni, diced	

## LET'S MAKE IT!

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### PREPARE BOTTOM CRUST

Blind-baking prevents the crust from becoming soggy- here's how:

Preheat oven to 400° F. Roll the dough to line bottom of 10" x 15" rectangle baking pan. Dough can come up the sides a bit. (If using 2 crusts, dough should come all the way up the sides of the pan.) Prick the crust lightly with a fork all over. Place a piece of parchment paper or aluminum foil on top of crust. Place uncooked rice or uncooked, dried beans on top of foil. Bake at 400° F for 20 minutes. Cool & carefully remove the parchment paper/foil and weights.

## PREPARE FILLING

Preheat oven to 375°F. Mix the beaten eggs, pepper, chives and grated cheeses in a huge bowl. Add ricotta & combine well. Add meats & remaining cheeses and combine well. Pour filling into prepared crust (if using 2 crusts, add second crust at this point, crimp bottom & top crusts together, prick air holes with a knife & brush with egg wash).

Bake a 375°F for one hour.

Serve hot from the oven, at room temperature or cold from the fridge- it's all good!