

Torta D'Alba



Ingredients

Main Ingredients

3 (250 gr) packages of frozen puffed pastry
¼ cup Parmesan cheese
350 gr sliced Swiss cheese.
350 gr sliced baked ham

Spinach Layer

3 (250 gr) packages of frozen spinach
thawed and
squeezed of all excess moisture.
½ tsp salt
¼ tsp black pepper
¼ tsp nutmeg

Mushroom Layer (cook together until they are fairly dry)

250 gr fresh mushrooms
2 tbs butter or margarine
¼ cup chopped onions
½ tsp garlic powder
¼ tsp salt
2 tsp lemon juice

Egg Layer (cook together until the eggs are just a little loose still)

2 tbsp butter or margarine
½ tsp oregano
11 eggs
¼ cup of milk
½ tsp salt

Method

Prepare each layer separately. Use at the puffed pastries to roll into bottom crust. Roll large enough to have 1/2-inch overhang in a 10x3 round spring form pan. Separate one egg. Use slightly beaten egg white to cover entire inside of crust. Save yolk for top. Fill in the following order: Parmesan cheese. ½ Swiss cheese, ½ ham, ½ spinach. ½ mushroom. ½ egg, ½ ham, ½ spinach, ½ mushroom, ½ egg, ½ Swiss cheese. ½ Parmesan cheese.

Roll Out 5 puffed pastries, place over top and fold up edges. Beat yolk and coat top. use a fork to make holes in top crust. Bake at 218 degrees for 10 minutes and then 190 degrees for 45 minutes. It should be placed on top of a cookie sheet you don't set off your smoke detector.