**Rustica Torta - DeTora**

1 Package Puff Pastry, Pie Crust or Homemade Dough

.5 oz. Prosciutto (2-4 slices), Chopped

8 oz. Sweet Italian Sausage (Casings Removed)

6 oz. Spicy Italian Sausage (Casings Removed)

2 oz. Mortadella, Thinly Sliced

4 Tbsps. & 1 Tsp. Extra Virgin Olive Oil

1 Onion, Finely Chopped

15 oz. frozen chopped spinach, drained

8 oz. Canned Mushrooms

5 Cloves Garlic, Minced

Freshly Ground Pepper

2 Red Bell Peppers, Finely Chopped

15- 16 ozs. Ricotta Cheese, Drained in Cheesecloth (Set in Colander with plate on bottom in the Refrigerator Overnight)

1 Egg Beaten

1 Egg Beaten w/water added for Egg Wash

3 Cups (12 ozs.) Mozzarella Cheese, Grated

2 Cups (8 ozs.) Havarti Cheese, Grated

1 Tbsp. Fresh Basil, Torn

2-3 Tbsps. Sun Dried Tomatoes (Packed in Olive Oil), Chopped

2 Tbsps. Chopped Calabrian Chili Peppers (Packed in Olive Oil)

Enough Flour to Spread on Surface when Rolling Dough

A Little Salt to Taste

First prepare a springform pan and place on a backing sheet. Brush the inside with one tsp. olive oil. Preheat oven to 400 Degrees.

Heat olive oil in a skillet and cook spinach until wilted and moisture has evaporated.

Heat olive oil in a separate large skillet. Cook onions and peppers until translucent. Add the sausage meat. Add the garlic. Add the prosciutto. Cook meat until brown. Add the canned mushrooms, chili peppers and sun-dried tomatoes. Heat through. Combine spinach with meat mixture.

Mix ricotta, one beaten egg, basil, havarti and mozzarella in a mixing bowl. Season with fresh ground black pepper and sparingly with salt to taste.

Divide dough into 2 pieces, one 2/3 larger than the other. On a floured surface roll the larger piece to form a 16-inch circle. Place in springform pan, pressing the dough against the bottom and sides, allowing it to hang over the edge.

Arrange the Mortadella slices on the bottom of the pan. Start layering alternately with ½ of the meat mixture, cheese mixture and ending with a meat layer.

Roll the remaining dough out to form a 10-inch circle. Use a decorative rolling pin for the design on the top. Pinch the crusts together, using your thumb and forefinger to make a decorative edge. Brush top with the egg wash. Cut two ½ inch vents in the middle of the top crust.

Bake in a 400-degree oven for about 60 – 75 minutes. Let cool for 30 minutes before slicing. Can be served hot or at room temperature.

\*Note: Always use organic ingredients whenever possible.