



Savory Italian torta

15'

Hands on

80'

Cook Time

12

Portion(s)

1

Difficulty



Method

- Preheat oven to 180* C (350* F) Fan.
- Place a **pan** over medium heat and add the olive oil. Thinly slice the mushrooms and add them to the pan. Sauté for 2-3 minutes until they turn golden.
- Add the spinach to the pan and sauté for 2 minutes, until they wilt. Season with salt and pepper and remove from the pan. Line a bowl with paper towels and add the mushroom and spinach mixture to strain their juices.
- Drain the red horned peppers and pat them dry with paper towels. Cut them in half, lengthwise to open them up.
- In a bowl, add the 6 eggs, grated parmesan, thyme, oregano, rosemary and pepper. Whisk until all of the ingredients are completely combined.
- Carefully spread a sheet of puff pastry on the bottom and sides of a **25 cm springform pan**.
- Place half of the peppers over it, one next to the other until the whole bottom of the pan is covered.
- Spread half of the ham slices over the peppers, then half of the mozzarella slices and then add the salami slices. Cover with half of the mushroom and spinach mixture.
- Pour half of the egg mixture over it.
- Repeat the same process in the same order, ending with the egg mixture.
- Turn the walls of the puff pastry inward and over the filling.
- Beat the yolk of the 7th egg and lightly brush the puff pastry.
- Cut a 26 cm circle in the 2nd puff pastry sheet and carefully cover the springform pan, pressing it on to the edges of the first puff pastry sheet so it can stick. Press the edges downward and brush with the egg yolk.
- Bake for 1 hour and 20 minutes. If it becomes too golden brown, cover it with aluminum foil towards the end.
- When ready, remove from oven and allow it to cool for 2 hours, at room temperature.
- Run a knife between the pan and the puff pastry in case they have

Ingredients

- 2 puff pastry sheets
- 1 tablespoon olive oil
- 200 g spinach
- 100 g white mushrooms
- 7 eggs, medium (6+1)
- 250 g parmesan cheese, grated
- 5 sprigs fresh thyme, finely chopped
- 3 sprigs fresh oregano, finely chopped
- 3 sprigs rosemary, finely chopped
- salt
- pepper
- 250 g ham slices
- 250 g salami slices
- 250 g mozzarella slices
- 500 g red horned peppers - Florinis peppers, roasted in a jar (net weight)

Διατροφικός πίνακας

Nutrition information per portion

617 Calories (kcal)	42.0 Total Fat (g)	20.0 Saturated Fat (g)	29.0 Total Carbs (g)
31%	60%	100 %	11%
3.9 Sugars (g)	30.0 Protein (g)	2.4 Fibre (g)	2.2 Sodium (g)
4%	60%	10%	37%

stuck to the pan. Cut into pieces and serve.