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Italian Ham And Cheese Pie

Yield: 8 min Total Time: 30 min

Recipe from: https://www.recipeschoose.com/recipes/tour-italia-ham-cheese-recipe

Ingredients:

- 2 sheets puff pastry all-butter, 35x23 cm/14x9 in
- 125 grams tomato sauce homemade, or fresh tomato passata
- 150 grams gruyère or Cheddar, finely grated
- 150 grams ham cooked smoked or unsmoked, thinly sliced
- 1 egg beaten with a pinch of salt and sugar
- 2 sheets puff pastry all-butter, 35x23 cm/14x9 in
- 4 3/8 ounces tomato sauce homemade, or fresh tomato passata
- 5 5/16 ounces gruyère or Cheddar, finely grated
- 5 5/16 ounces ham cooked smoked or unsmoked, thinly sliced
- 1 egg beaten with a pinch of salt and sugar
- 2 sheets puff pastry all-butter, 35x23 cm/14x9 in
- 4 3/8 ounces tomato sauce homemade, or fresh tomato passata
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- 5 5/16 ounces ham cooked smoked or unsmoked, thinly sliced
- 1 egg beaten with a pinch of salt and sugar

Nutrition:

- 1. Calories: 1410 calories
- 2. Carbohydrate: 92 grams
- 3. Cholesterol: 175 milligrams
- 4. Fat: 96 grams
- 5. Fiber: 6 grams
- 6. Protein: 43 grams
- 7. SaturatedFat: 32 grams
- 8. Sodium: 1600 milligrams
- 9. Sugar: 6 grams

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