

# "Pizzagaina" aka Pizza Rustica

Yield: 4 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-pizzagaina-recipe>

## Ingredients:

- 3 teaspoons baking powder
- 1 stick unsalted butter softened
- 3 tablespoons granulated sugar
- 1/3 teaspoon black pepper
- 1/2 cup whole milk
- 1 egg
- 1 egg yolk for the egg wash
- 2 pounds milk Fresh Ricotta Cheese whole
- 1/2 cup heavy cream
- 1 tablespoon corn starch melted into the heavy cream before added
- 7 eggs
- 1/4 pound prosciutto cubed
- 1/4 pound soppressata i use sweet soppressata, cubed
- 1/4 provolone cheese cubed
- 1 cup Parmesan cheese grated

## Nutrition:

1. Calories: 900 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 660 milligrams
4. Fat: 68 grams
5. Protein: 44 grams
6. SaturatedFat: 37 grams
7. Sodium: 1850 milligrams
8. Sugar: 24 grams

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