

Italian Savory Rustic Pie

Yield: 8 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-savory-rustic-pie-recipe>

Ingredients:

- 7 slices prosciutto di Parma, cut in half more slices if needed
- 1 1/2 cups fontina cheese grated, 120 grams
- 1/2 cup sauce white, very thick 57-115 grams
- 2 pie dough crust
- sauce WHITE
- 1 tablespoon butter 15 grams
- 1 tablespoon flour 8 grams
- 1 1/4 cups milk 280 grams
- 1 pinch salt

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 45 milligrams
4. Fat: 26 grams
5. Fiber: 2 grams
6. Protein: 14 grams
7. SaturatedFat: 10 grams
8. Sodium: 800 milligrams
9. Sugar: 6 grams

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