

# Torta di Riso e Zucchine (Rice and Zucchini Crostata)

Yield: 15 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-torta-di-riso-recipe>

## Ingredients:

- 2 cups all purpose flour plus more for working
- 1 teaspoon kosher salt
- 1/2 cup extra virgin olive oil
- 1/3 cup cold water plus more as needed
- 1 pound small zucchini
- 1/2 cup short grain rice Italian, such as Arborio, Carnaroli, or Vialone Nano
- 2 cups ricotta preferably fresh, drained overnight
- 1 cup grana padano grated, or Parmigiano-Reggiano
- 2 bunches scallions finely chopped, about 2 cups
- 3 large eggs lightly beaten
- 2 cups milk
- 2 teaspoons kosher salt
- butter for the baking pan

## Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 75 milligrams
4. Fat: 17 grams
5. Fiber: 1 grams
6. Protein: 11 grams
7. SaturatedFat: 6 grams
8. Sodium: 640 milligrams
9. Sugar: 3 grams

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