



## *Garden Fresh Farm Recipes*

# Torte Riz-anese

Here is our version of a torte Milanés that we make at RizzieFarms. We call it Torte Riz-anese.

### **Ingredients:**

#### Eggs:

- 10 large eggs
- 1 Tbsp chopped fresh chives
- 1 Tbsp chopped fresh or dried flat leaf parsley
- 2 tsp fresh or dried tarragon
- Salt and black pepper to taste
- 3 Tbsp heavy cream
- 3 Tbsp Butter

#### Filling:

- 2 Lb Baby Bella Mushrooms diced
- 1 Clove Garlic
- Salt & Pepper
- 1 Tbsp Butter
- 20 oz frozen Spinach thawed, drained
- 1 Clove Garlic
- Salt & Pepper
- 1/2 tsp grated nutmeg
- 2 Roasted Red Bell Pepper
- 1/2 pound Swiss Cheese, thinly sliced
- 1/2 pound Provolone Cheese, thinly sliced
- 1/2 pound Honey Ham, thinly sliced
- 1 egg beaten with 1 tablespoon water for egg wash
- Package of 2 Puff Pastry Sheets
- 1 Tbsp Butter
- 1/8 Cup Panko





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### **Directions:**

Prepare the pastry:

Generously butter 8 1/2-inch springform pan. Roll both sheets of thawed puff pastry together on a lightly floured surface to make one sheet. Cut off one quarter of the pastry, cover, and set aside.

Roll out larger piece of pastry on a lightly floured work surface to a 1/4-inch thick round. Carefully fit the pastry into the pan, pressing to get a smooth fit, leave a 1-inch overhang.

Roll out the smaller piece of pastry until it is 1/4-inch thick. Cut 8" inch circle of dough for the top of the torte and lift it onto a plate or baking sheet.

Cover both the springform crust and the crust top with plastic wrap and refrigerate.

Make the Eggs:

Whisk eggs, herbs, cream, salt and pepper together. Melt butter in a large skillet over low heat and pour in egg mixture. Gently stir eggs around in the pan constantly, pulling eggs that set into the center of the pan. Slide the slightly cooked eggs onto a plate, without mounding them, and cover immediately with plastic wrap. NOTE: You want a loose, soft scramble since the eggs will be baked in the oven.

Melt butter in a large skillet and add the diced mushrooms, garlic, salt and pepper. Sauté 5 to 10 minutes. Put mushrooms in a large bowl.

Add frozen spinach, nutmeg, garlic, salt and pepper to a large skillet until Spinach is thawed. Drain and place in a large bowl.

Place two large red bell peppers on the cooktop over open flame until the exterior of the pepper is charred black. Place peppers in a sealed plastic bag for 15 minutes. Peel charred skin off the exterior of the peppers. Cut and remove the core and the seeds. Cut the peppers into large strips.

Layer the torte:

Remove the pastry-lined springform pan from the refrigerator and layer the filling ingredients as outlined below. Sprinkle the Panko on the bottom of the raw crust before adding first layer of scrambled eggs, to protect against a soggy bottom crust.



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Layer as follows:

- half the scrambled eggs
- half the spinach
- half the ham
- half the mushrooms
- half the Swiss cheese
- half the provolone cheese
- all roasted red peppers

Continue layering in reverse order:

- remaining half of provolone cheese
- remaining half of Swiss cheese
- remaining half of mushrooms
- remaining half of ham
- remaining half of spinach
- remaining half of eggs

With each layer, make certain that the ingredients are spread to the edge of the pan.

Fold the excess crust in over the filling, and brush the rim of this crust with egg wash. Center the rolled-out top crust over the torte and gently push the edge of the top crust down into the pan, pressing and sealing the top and bottom crusts along the sides. Brush the top with the more of the egg wash and cut a vent in the center of the crust.

Use the point of the knife to etch a design in the top crust, taking care to cut only halfway into the dough.

Chill the fully loaded tourte for 30 to 60 minutes before baking. Twenty minutes prior to baking, position a rack in the lower third of the oven and heat oven to 350°F.

Bake the torte:

Place the torte on a jelly roll pan, give it another coat of egg wash, and bake 70 minutes or until puffed and deeply golden. Remove from oven and let rest on a rack until it reaches room temperature. Run a blunt knife or offset spatula around the edges of the pan and release the sides. Let cool for at least 30 to 60 minutes before slicing into wedges.