



Torta Rustica

Ingredients

- 2 1/4 cups flour
- 3/4 cup fine-ground cornmeal
- pinch salt
- 1 1/2 sticks butter, cold and cut into small pieces
- 1 tablespoon [Fustini's Tuscan Herb olive oil](#)
- 2 eggs, whisked
- cold water
- 2 tablespoons [Fustini's 18 Year Balsamic Vinegar](#)
- 2 tablespoons [Fustini's Tuscan Herb olive oil](#)
- salt and pepper
- Spring Mix
- cherry tomatoes

Filling

- 12 ounces Ricotta cheese
- 4 ounces Feta cheese, crumbled
- 3 ounces Parmesan cheese, finely grated
- 6 ounces fresh mozzarella cheese
- 2 ounces cooked ham, diced small
- 4 ounces spinach, stemmed and chopped
- 1 roasted red pepper, diced small
- 1 egg
- 1 tablespoon fresh parsley, chopped
- 2 tablespoons basil, chiffonade
- 1 teaspoon fresh oregano
- 1 teaspoon [Fustini's Thyme Balsamic Vinegar](#)
- 1 teaspoon [Fustini's Tuscan Herb olive oil](#)

Directions

Step 1.

Place flour, cornmeal and salt in food processor and pulse to combine. Add butter and pulse several times. Add egg and pulse. Add enough water to form the dough. Divide into two balls - one slightly bigger than the other.. Cover and refrigerate two hours.

Step 2.

Place vinegar, oil and salt and pepper into a jar with a tight-fitting lid and shake to emulsify. Preheat oven to 375 degrees. Roll out the larger dough ball into a 14-inch circle. Fit circle into 9-inch springform pan. Place filling in pan. Roll out a smaller dough ball into a 9-inch circle. Place over filling and crimp top and bottom together. Bake in a hot oven until brown and bubbly - 45 minutes. Let cool before cutting into wedges and serving at room temperature. Place some spring mix and cherry tomatoes into a large bowl. Pour the vinaigrette over top and toss to coat. Place some salad on each serving plate and top with a wedge of Torta.

Step 3. Filling

Mix all ingredients together and season with salt and pepper.