



ANGELA'S SAVORY CAKE AKA TORTA SALATE

INGREDIENTS

1 cup of milk
3 eggs, beaten
Salt and freshly cracked pepper
¼ cup of grated Parmigiano Reggiano cheese, with extra set aside for finishing
2 ½ cups of white flour
1 packet of 'Paneangeli Lievito Pane Degli Angeli'* or 1 tbsp of instant yeast
1/2 cup of extra virgin olive oil, preferably from Kitchen76
1/3 cup of sliced Italian deli salami, roughly chopped
1 cup of Italian provolone cheese, cut in small cubes
1 small red pepper, diced
1 small yellow pepper, diced
2 small tomatoes, seeds removed, diced
¼ cup of chopped parsley
2 tbsp of sliced green olives
6 to 8 pieces of sundried tomatoes, roughly chopped
1 tbsp of butter

DIRECTIONS

In a large mixing bowl, beat lightly the eggs and milk just so all is combined.
Add the grated cheese, 1 tsp of salt and freshly cracked pepper
and mix again to incorporate.
Add the flour, yeast and mix with a fork until just combined, do not over mix.
Add the olive oil and mix again to combine.
Add the chopped salami, provolone cheese, tomatoes, peppers, parsley,
green olives and sundried tomatoes.
Using a spatula, mix until all is evenly combined.
Using a 9" springform pan or baking dish, butter the base and sides of the chosen
vessel. Place the whole mixture into the pan, evening out the top and then sprinkle
with 1 to 2 tablespoons of grated Romano cheese and drizzle with olive oil.
Bake in a 350 degree oven for 1 hour to 1 ¼ hours or until the centre feels set or if a
skewer inserted in the centre comes out mostly clean.
If during the baking time the top seems to brown too quickly, cover lightly with foil.
The top should be golden brown, especially the edges.

* 'Paneangeli Lievito Pane Degli Angeli' can be found in Italian grocery stores or ordered online