

Italian Ham and Cheese Puff Pastry Pie (Pizza Rustica with Prosciutto Cotto)

Prep: 10 min | **Cook:** 30-35 min | **Rest:** 5-10 min | **Total:** 45-55 min | **Servings:** 6-8

Ingredients

- 2 round sheets ready-made puff pastry (8-9 oz / 230-250 g each)
- 7 oz (200 g) Italian cooked ham (prosciutto cotto), thinly sliced
- 7 oz (200 g) sliced processed cheese (Italian sottilette or American-style sandwich cheese)
- 1 large egg, beaten, for brushing
- 1 teaspoon chia seeds, for sprinkling

Instructions

- 1. Preheat the oven** Preheat to **375°F (190°C)**, **conventional/static**. Place an oven rack in the lower-middle position and line a baking sheet with parchment paper.
- 2. Prepare the base** Unroll the first round pastry sheet onto the baking sheet. Prick the center lightly with a fork, leaving a 3/4-inch (2 cm) border untouched.
- 3. Add the filling** Layer half the prosciutto cotto over the pastry, keeping the border clear. Add the cheese slices, slightly overlapping, then cover with the remaining ham.
- 4. Close and seal** Lay the second round pastry sheet on top. Press the edges together, then seal them firmly with a fork.
- 5. Brush and decorate** Brush the top with beaten egg, sprinkle evenly with chia seeds and make a few shallow steam vents with a sharp knife. A simple grid of cuts gives a decorative finish.
- 6. Bake** Bake for **30-35 minutes**, until golden, puffed and crisp, with the bottom fully cooked. Check after 20-25 minutes; if the top browns too quickly, loosely cover it with foil. Add about 5 minutes if needed.
- 7. Rest and serve** Let the pie rest for **5-10 minutes** before cutting into wedges or squares. Serve warm or at room temperature.

Tips

- Keep the puff pastry refrigerated until ready to assemble for better rise and flakiness.
- Do not overfill; press the perimeter closed to prevent melted cheese from escaping.
- For an extra-crisp base, move the baking sheet to a lower rack for the final 5-7 minutes, watching carefully.
- Refrigerate leftovers in an airtight container for up to 3 days. Reheat at 350°F (175°C) for about 10-12 minutes, until hot.