

Cinque Terre rice pie (Torta di Riso di Savio)

For the dough

200 g of flour 00
100 ml of warm water
20 ml of EVO oil
1 pinch of salt

For the filling

300 g (1 ½ cups) of rice
10 tablespoons of tomato sauce already made
4 eggs
3 tablespoons (2 fists full) of dried porcini mushrooms
8 tablespoons grated Parmesan cheese
3 tablespoons of EVO oil
Salt
Pepper

Boil the rice in salted water and drain halfway through cooking.
Soak the dried mushrooms in warm water.

Prepare the dough by kneading flour, water, oil and a pinch of salt (you can also use the planetarium) until you get a very soft and smooth dough. Divide the dough into two balls and let it rest for at least 20 minutes covered with plastic wrap.
Meanwhile preheat the oven to 180°C and prepare the filling.

Drain and squeeze the dried mushrooms and chop finely. Pour 3 tablespoons of EVO oil in a shallow pan and sauté di mushrooms for 3 minutes.
In a bowl add the rice, tomato, eggs, dried mushrooms, and parmesan cheese.
Add freshly ground pepper and season with salt to taste.

Grease a baking pan of about 30 cm (10 inch) in diameter.
Roll out the balls of dough in 2 sheets with the help of the rolling pin and hands.
Line the pan with a first sheet a couple of millimeters thick, pour inside the filling, level well and cover with a thinner dough sheet. Seal the edges and sprinkle oil on the surface.
Bake for 35 minutes or until the crust is crispy.
Serve cold, even the next day.