

Italian Brunch Torte

Servings: 12

Prep Time: 50min

Cook Time: 1hr



Ingredients

- 2 tubes (227g) refrigerated croissant rolls, divided
- 1 teaspoon olive oil
- 1 package (170 g) fresh baby spinach
- 1 cup sliced fresh mushrooms
- 7 large eggs
- 1 cup grated Parmesan cheese
- 2 teaspoons Italian seasoning
- 1/8 teaspoon pepper
- 1/2 pound thinly sliced deli ham
- 1/2 pound thinly sliced hard salami
- 1/2 pound sliced provolone/cheddar cheese
- 2 jars (340g each) roasted sweet red peppers, drained, sliced and patted dry

Directions

1. Preheat oven to 170°C. Place a greased 23cm. spring form pan on a double thickness of heavy-duty foil (about 46cm square). Securely wrap foil around pan. Unroll one tube of crescent dough and separate into triangles. Press onto bottom of prepared pan to form a crust, sealing seams well. Bake 10-15 minutes or until set
2. Meanwhile, in a large skillet, heat oil over medium-high heat. Add spinach and mushrooms; cook and stir until mushrooms are tender. Drain on several layers of paper towels, blotting well. In a large bowl, whisk six eggs, Parmesan cheese, Italian seasoning and pepper
3. Layer crust with half of each of the following: ham, salami, provolone cheese, red peppers and spinach mixture. Pour half of the egg mixture over top. Repeat layers; top with remaining egg mixture
4. On a work surface, unroll and separate remaining crescent dough into triangles. Press together to form a circle and seal seams; place over filling. Whisk remaining egg; brush over dough
5. Bake, uncovered, 1 to 1-1/4 hours or until a thermometer reads 70°C, covering loosely with foil if needed to prevent overbrowning. Carefully loosen sides from pan with a knife; remove rim from pan. Let stand 20 minutes