

Pizze Rustiche Muffins

INGREDIENTS

- 18 large eggs
- 2 pounds grated cheese (I use a mix of parmiggiano and pecorino)
- 1/2 cup small diced prosciutto
- 1/4 cup all purpose flour (I use 00)
- 2 teaspoons baking powder
- ground pepper to taste



DIRECTIONS

1. Beat the room temperature eggs with a fork
2. Add the cheese and stir until incorporated
3. Stir the flour and baking powder into the mix
4. Now add the prosciutto
5. Stir well and sit aside
6. You should have a mixture that is fairly dry but smooth (like cooked oatmeal). If the mixture is runny, add more grated cheese.
7. Meanwhile, heat the oven to 375F and grease muffin pans (don't use dark colored ones or the muffins will come out dark/overcooked)
8. Spoon mixture into muffin pans to about 3/4 of the way up
9. Bake in warm oven for 30 to 35 minutes or until golden