

## Sausage, Roasted Red Pepper, and Spinach Torta Rustica

BY MARIA HELM SINSKEY BON APPÉTIT DECEMBER 2008

Yield 6 to 8 servings or 4 servings plus leftovers

### Ingredients

16 1/4-inch-thick baguette slices, cut on slight diagonal  
1 tablespoon butter  
12 ounces fresh baby spinach leaves  
1 pound sweet Italian sausage, casing removed  
1 1/2 cups grated Fontina cheese, divided  
3/4 cup diced roasted, seeded and peeled red/orange peppers  
6 large eggs  
1 cup heavy whipping cream  
1 cup whole milk  
1 teaspoon coarse kosher salt  
1/4 teaspoon ground black pepper

### Preparation

Preheat oven to 350°F. Butter 8x8x2-inch baking dish. Place 8 baguette slices in bottom of dish; press 2 baguette slices onto each side. Melt 1 tablespoon butter in large pot over medium-high heat. Add spinach; toss until just wilted, about 3 minutes. Transfer spinach to strainer; cool. Squeeze spinach dry. Transfer to medium bowl. Heat same pot over medium-high heat. Add sausage. Sauté until cooked through, breaking up, about 7 minutes. Mix into spinach; mix in 1 cup cheese and peppers. Spread atop baguette slices in bottom of dish. Whisk eggs in medium bowl to blend. Whisk in last 4 ingredients. Pour over spinach mixture and stir lightly with fork to distribute evenly. Sprinkle remaining 1/2 cup cheese over. Bake torta until puffed and golden and center is set, about 55 minutes. Remove from oven and let rest 15 minutes before serving.