

# Meat Pie Pizza Style

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	slices	white bread
2	tablespoons	whole milk
1	pound	ground beef
1/2	cup	pecorino romano - freshly grated
2	tablespoons	plain fine dry bread crumbs
2	large	eggs
2	ounces	pancetta - thinly sliced
		salt
		freshly ground black pepper
		butter
3/4	cup	drained canned whole peeled tomatoes - coarsely chopped
4	ounces	fresh mozzarella
2	tablespoons	shredded fresh basil leaves
1/2	teaspoon	dried whole oregano

Preheat oven to 425

Cut crusts from bread. Put the bread and milk in a small bowl and mash with hands to get a smooth paste. Transfer to a large mixing bowl and add the beef, pecorino, bread crumbs and eggs.

Chop the pancetta and add it to the bowl. Season lightly with salt and pepper. Mix everything together thoroughly with hands.

Butter the bottom and sides of a 10 in pie dish. Put in the ground beef mixture and spread it out evenly. Cover with the tomatoes. Cut the mozzarella into strips and arrange them over the tomatoes. Sprinkle the basil and oregano on top.

Bake in oven for 20 minutes. Let sit 5 minutes and remove with 2 spatulas to a serving plate.