



### **Easter Rustica Pie:**

**Ready for the oven Ingredients**

**Recipe of the Month – April 2025**

- Pastry Crust
  - 4 cups all-purpose flour
  - 1/2 teaspoon salt
  - 12 tablespoons very cold unsalted butter
  - 4 eggs icy water as needed Filling
  - 16 oz. ricotta, drained
  - 2 large fresh eggs
  - ¼ cup grated Locatelli
  - 8 oz. fresh mozzarella cut in a ½ inch chunks.
  - 8 oz. thinly sliced Prosciutto cut into small chunks.
  - 8 oz. pepperoni cut into small chunks.
  - 8 oz. boiled ham cut in 1/2-inch chunks.
  - 8oz. sopressata cut in ½ inch chunks.
  - 4 Italian sausages removed from the casing browned.
1. In a large bowl combine the ricotta, pecorino, pepper and eggs.
  2. Add the mozzarella, Prosciutto, Soppressata, pepperoni and sausage and mix well into the cheese mixture.
  3. Pastry Crust Put the flour and salt in a food processor bowl fitted with the metal blade. Pulse to mix the dry ingredients.
  4. Cut the butter into 1/2-inch cubes and drop them onto the flour and pulse the machine in short bursts about 10 times.
  5. The mixture should be crumbly.
  6. Put in the eggs and pulse a few times to mix the eggs into the dry ingredients.

7. Sprinkle 3 tablespoons of water on top of the dough.
8. Pulse 6 times for just a second or two.
9. The dough should resemble cottage cheese.
10. Pick up some dough and press it together. If it doesn't hold together, add another teaspoon of water until dough clusters form.
11. Scrape the dough clusters onto a floured board and knead it together just to form a smooth, tight dough.
12. Form a flat disc and wrap the dough in plastic.
13. Refrigerate for a few hours before using.
14. Filling In a large bowl combine the ricotta, pecorino, pepper and eggs.
15. Add the mozzarella, Prosciutto, Soppressata, pepperoni and sausage and mix well into the cheese mixture.
16. Baking Directions Butter and flour a 9-inch spring form pan cut about 1/3 of dough and set aside.
17. Dust your work surface with flour.
18. With a rolling pin, roll out 2/3 of the pastry dough to about 15 inches in diameter. It will be about 1/8 inch thick.
19. Flour the top of the dough to avoid the dough from sticking to either the board or the rolling pin.
20. Place the dough in the pan to fully cover the bottom and sides. If the dough breaks just patch it.
21. Pour in the ricotta mixture.
22. Tap the pan on the board to ensure the filling is well settled.
23. Roll out the rest of the dough to cover the top of the pan. Roll the dough onto your rolling pin and unroll on the spring pan.
24. Paint the entire top and crust with an egg wash.
25. Bake in a 325-degree oven for 30 minutes.
26. Turn the pan in the oven so it cooks evenly

**Ken Minicozzi**

**President**