



INGREDIENTS

PASTRY

- 3 ½ cups of AP flour
- ½ TSP of sugar
- ½ TSP of kosher salt
- 1/3 cup of full fat milk
- 1 cup of cold & cubed unsalted butter
- 2 large eggs

FILLING

- 7 large eggs
- ½ TSP of black pepper
- 1/8 TSP of fresh nutmeg
- 4 cups of fresh ricotta
- 1 cup of diced prosciutto
- 1 cup of diced mortadella
- 1 cup of diced Italian Salami
- ½ cup of caramelized onions
- ¾ cups of cubed provolone cheese
- ¾ cup of cubed mozzarella
- ¾ cup of Parmigiano-Reggiano
- ½ cup of Calabrese olives

OTHER

Egg wash: 1 egg yolk + 2 TBSP of milk



EASTER MEAT PIE

By Caterina Romano's kitchen

DIRECTIONS

1. Using a food processor, combine the flour, sugar, salt and milk and pulse to mix the ingredients.
2. Gradually add the cold cubed butter and continue pulsing until the butter is well incorporated.
3. Add the eggs and continue pulsing until the pastry is formed. Add ice cold water one tablespoon at a time until the pastry is fully formed.
4. (+ 2 TBSP of ice water)
5. Place the dough on a working surface lined with bench flour and form the pastry to come together. Form the pastry into a rectangular shape. Cut into two portions. Make one with 2/3 of the pastry and the other smaller one with the remaining 1/3 of the pastry. Plastic wrap and refrigerate for a minimum of 20 minutes.
6. In a large bowl mix the eggs, ricotta, pepper and nutmeg until smooth.
7. To the bowl, add the cubed prosciutto, mortadella, salami, onions, provolone, mozzarella, Parmigiano and olives. Mix until all the ingredients are well combined.
8. Remove the pastry from the fridge 10 minutes before rolling it out. Use a 9" springform pan that has been sprayed with cooking spray and floured.
9. Roll out the 2/3 of the pastry to 12" round and ¼" thick. Roll the pastry onto a roller and place on top of the pan. Push the pastry down into the pan and tuck in the edges letting the excess overhang. Trim off the excess overhanging pastry by pressing over with a roller.
10. Dock the pastry and refrigerate for 20 minutes.
11. Roll out the smaller piece of pastry to 9.5" circle. Cut into 1" wide strips for a lattice.
12. Preheat oven to 375 DF.
13. Fill the pie with the filling, spreading it evenly. Place the strips in a lattice formation about 1" apart. Make sure to overlap the pastry so that the strips stay down while baking.
14. Use your fingers and press the strips down into the corners so that they stick. Cut off the excess pastry.
15. Beat the egg yolk with the milk and brush the top of the lattice.
16. Full bake time will be between 60-70 minutes. Bake for 20 minutes on the oven lowest rack. Then move the pan up to the middle rack and continue baking. Once golden brown, remove from the oven and let the pie cool for 2-3 hours before removing the sides of the springform.
17. This Easter meat pie is best made the day before and eaten the next day after it has settled and cooled. It can be served either cold or warm

ENJOY THE EASTER MEAT PIE