

Connie Salvatoriello's Easter Stuff Pie

Filling

2 pounds whole milk ricotta cheese
1 container of basket cheese
12 beaten eggs
Pepper to taste
1/4 cup grated Locatelli Romano cheese, or to taste
1/2 pound piece of boiled ham, diced
1/2 pound piece of prosciutto, diced
1-1/2 sticks pepperoni diced
1 pound of mozzarella diced

Crust

4 cups flour
1/2 pound cold butter, cubed
Salt and pepper to taste
2 eggs
1-1/2 tablespoons of grated cheese

Preheat oven to 375 degrees

Crust (You can make the crust in a food processor)

Measure flour in a large bowl. Using pastry cutter or two knives, cut butter into flour until small pieces form. Add salt, pepper and eggs and mix until dough forms into a ball. (If too dry, add 1 tablespoon of ice cold water). Once dough is formed, take approximately 3/4 of dough and shape into a rectangle. Place between two sheets of waxed paper and roll out into a rectangle to fit into a large pan approximately 2" deep x 10" wide x 15" long. Fit dough into pan and trim edges so they're uniform.

Filling

Using a large bowl, break eggs and beat with a whisk. Add ricotta cheese and mix with whisk. Break basket cheese into pieces and whisk into cheese mixture. Add in the meats, mozzarella a bit of salt (cheese and prosciutto are salty) and freshly ground pepper.

Pour filling into crust. Roll out remaining dough and cut into strips. Place strips both both vertically and horizontal on the top. Brush with egg wash. Bake in oven for approximately 1 hour and 15 minutes. Put a knife in the center of the casserole, if it comes out clean, the pizza rustica is done.