

ITALIAN EASTER PIE

(adapted from King Arthur website)

for the crust:

2 + 1/2 cups all purpose flour
1 tsp salt
1 tsp instant yeast
1 Tbs sugar
1/8 cup olive oil
1/2 cup + 1 Tbs room temperature water

for the filling:

6 large eggs (3 of them hard boiled, and diced)
1/2 pound diced ham
1 cup ricotta cheese
1/2 cup grated parmiggiano-reggiano cheese
minced parsley to taste
salt and pepper to taste

for the glaze:

1 egg, beaten
1 Tbs sugar

Make the crust dough by adding all the ingredients in the bowl of a food processor and processing until a ball forms. Adjust with more water if necessary. When the dough forms a ball, process it for about 20 seconds. Remove from the machine and knead gently by hand for a minute or so. Place in a lightly oiled bowl, and let it rise for 1 to 2 hours in a warm spot of your kitchen. The dough should about double in size, and feel bubbly.

Meanwhile, prepare the filling by mixing the diced ham, boiled eggs, and ricotta cheese with the three raw eggs. Add salt, pepper, and parsley.

When the dough is doubled in size, divide it in two equal portions, and roll them in an oval shape, about 10" x 14" . Place the filling over one of the dough disks, leaving a clean border of about 1/2 inch. Carefully lift the second disk of dough and layer on top of the filling, enclosing it by pressing the borders together. Cut a slit with a knife on top of the pie, and brush the surface with a glaze made by mixing the egg with the sugar.

Bake in a 350 F oven for 25 minutes or until the top is golden brown. Remove to a rack and allow it to cool.