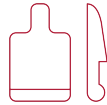




Pastiera (Italian Ricotta & Rice Easter Pie)



DIFFICULTY: MEDIUM



PREPARATION TIME: 1.5
HOURS PLUS COOLING TIME



COOKING TIME: 1 HOUR



SERVES: 10

Ingredients

Pastry

- 2 cups flour
- 1/3 cup icing sugar
- 180g butter, softened
- 1 egg, lightly beaten

Filling

- 1 ½ cups milk
- ¼ tsp cinnamon
- 30g butter
- ½ cup Arborio rice
- ½ cup caster sugar
- 1 tsp grated lemon zest
- 1 tsp grated orange zest
- 3 eggs, lightly beaten
- ¾ cup caster sugar -extra
- 300g fresh ricotta
- 1 tspn cinnamon

Method

To begin your traditional 'Pastiera' (otherwise known as Italian Ricotta and Rice Easter Pie), sift the flour and icing sugar for the pastry into a bowl. Rub in the butter until the mixture resembles fine breadcrumbs. Add the egg and mix to bring the ingredients together to form a dough. Knead lightly until smooth, then wrap the dough in plastic wrap and refrigerate for one hour.

Place the milk, cinnamon and butter for the filling in small saucepan over a high heat, [Induction](#) level 8, and bring the milk to the boil. Add the rice & mix well. Reduce the heat to low, Induction level 3 & simmer the mixture. Stir regularly for 18 to 20 minutes or until rice is tender & the mixture resembles thick porridge. Transfer the mixture to a bowl and stir in the sugar & grated zest. Mix well then allow to cool completely.

Combine the eggs, extra sugar, ricotta, cinnamon and vanilla in a large bowl and using a whisk, mix the ingredients until smooth and creamy. Use a spatula to fold the cooled rice mixture into the ricotta mix until combined.

Refrigerate until ready to use.

Place two thirds of the pastry between 2 sheets of baking paper and roll out to a circle approximately 2 to 3mm in thickness. Place the pastry into a 22cm x 4.5cm deep quiche pan and refrigerate until ready to use.

Lay the remaining pastry between 2 sheets of baking paper and roll into a 23cm circle then cut into 15mm strips.

1 tsp vanilla extract

Preheat the oven on [CircoTherm](#)[®] to 170°C and place the wire rack on shelf 2.

Spoon the ricotta filling into the pastry shell. Place the pastry strips over the filling to create a diamond shaped lattice pattern. Gently press the strips on the edge of the pastry then trim the edges of the strips.

Bake for 55 to 60 minutes or until pastry is golden and filling is set.

Allow to cool before removing from the pan. Serve the Pastiera cold, dusted with icing sugar.

Notes
