



Italian Easter Pie

Prep: 35 minutes plus chilling and cooling

Bake: 1 hour 30 minutes • Serves: 10

Pastry Crust

- 3 cups all-purpose flour plus additional for dusting
- 1 tablespoon chopped fresh oregano
- 2 teaspoons fresh ground black pepper
- ½ cup unsalted butter, cut into pieces
- 2 large eggs

Pie Filling

- Nonstick cooking spray
- 2 teaspoons olive oil
- 1 medium yellow onion, chopped
- 1 package (16 ounces) sweet Italian sausage, crumbled
- 6 large eggs
- 1 container (16 ounces) whole milk ricotta cheese
- 8 ounces fontina cheese, shredded
- 1 cup drained roasted red peppers, patted dry
- 1 cup chopped kale
- ½ pound thinly sliced Italian cured meats such as hot capicola, prosciutto, salami and/or soppressata

1. Prepare Pastry Crust: In food processor with knife blade attached, pulse flour, oregano and pepper until combined. Scatter butter over flour mixture; pulse until butter is cut into the flour and it resembles pea-sized crumbs. Add eggs and pulse to combine; add ½ cup warm water, 1 tablespoon at a time, pulsing after each addition until mixture holds together. Transfer dough to work surface; knead 5 minutes and shape into 2 equal-sized disks. Wrap disks with plastic wrap; refrigerate at least 1 hour or up to 1 day ahead.

2. Prepare Pie Filling: Adjust oven rack to middle position. Preheat oven to 375°. Spray 9-inch springform pan with cooking spray. Heat oil in large skillet over medium-high heat; add onion and cook 3 minutes, stirring frequently. Add sausage; cook 8 minutes or until browned, stirring occasionally. Transfer sausage and onion to plate; cool completely.

3. In large bowl, whisk eggs; reserve 1 tablespoon egg. Stir in ricotta cheese, fontina cheese, red peppers, kale and onion mixture.

4. Lightly dust work surface and rolling pin with flour. Unwrap 1 dough disk; roll into 16-inch circle. Leaving 1-inch overhang, gently press dough onto bottom and sides of pan. Layer half the sliced meats in bottom of pan over dough; add egg-mixture, then layer remaining sliced meats over top.

5. Roll out remaining dough disk into 12-inch circle; carefully place over filling. With scissors, leaving a ¾-inch overhang, trim edges of dough. Fold excess top crust under bottom crust and flute to seal. Brush top of pie with reserved 1 tablespoon egg; with paring knife, cut 4 (1-inch) vents in top crust.

6. Bake pie 1 hour or until crust is golden brown. Reduce oven temperature to 300°; tent pie with aluminum foil and bake 30 minutes or until internal temperature reaches 160°. Cool pie completely on wire rack; remove springform pan and refrigerate at least 3 hours before serving.

Approximate nutritional values per serving:

597 Calories, 34g Fat (17g Saturated), 244mg Cholesterol, 1071mg Sodium, 38g Carbohydrates, 2g Fiber, 2g Sugars, 30g Protein