

COOKING CUISINE

13/04/2022

Italian Easter Phyllo Pastry Pie

Serves 8

Time: 1 hour 15 min

Equipment

- 9 inch/20 cm pie dish
- Mixing bowl
- Food processor or blender

Ingredients

- 150gr powdered sugar plus extra for garnish
- 3 large eggs
- 2 teaspoons pure vanilla extract
- 1 tablespoon orange zest
- 450 gr whole milk ricotta cheese
- 100 gr cooked short-grained rice
- 70gr toasted pine nuts
- 6 sheets fresh phyllo sheets or frozen thawed
- 90gr unsalted butter, melted



Directions

- Blend the powdered sugar, eggs, vanilla, orange zest and ricotta in a food processor until smooth. Stir in the rice and pine nuts. Set the ricotta mixture aside.
- Preheat the oven to 190°C.
- Lightly butter a 9-inch/20cm glass or metal pie dish.
- Lay 1 phyllo sheet over the bottom and up the sides of the dish, allowing the phyllo to hang over the sides.
- Brush the phyllo with the melted butter.
- Top with a second sheet of phyllo dough, laying it in the opposite direction as the first phyllo sheet. Continue layering the remaining sheets of phyllo sheets, alternating after each layer and buttering each sheet.
- Spoon the ricotta mixture into the dish.
- Fold the overhanging phyllo dough over the top of the filling to enclose it completely.

- Brush completely with melted butter.
- Bake the pie until the phyllo is golden brown and the filling is set, about 35 minutes.
- Transfer the pan to a rack and cool completely. Sift powdered sugar over the pie and serve.

Recipe 2 Title

Serves x

Equipment

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Ingredients

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Directions

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