Easter Meat Pie Aka: Pizza Rustica, Pizza Piena

Description

Traditional Easter Meat Pie!

Summary

Yield: 10
Source: Grandma Poliferno's Pie Crust.. and Grandma Rosie's Meat Pie Filling
Prep Time: 1 1/2 hours
Category: Pies
Cuisine: Italian
Tags: Meat Pie

Ingredients

- 5 cups flour
- 1 tsp salt
- 1 cup shortening
- 2 eggs
- 1 cup water .. as needed (to make dough)
- 1 lb prosciutto in thick slices
- 1 lb supprasatta in thick slices
- 1 lb basket cheese
- 20 eggs
- 1 lb mozzarella
- 1 tbsp Grated Cheese
- 1 lb ricotta
- 4 sticks pepperoni

Instructions

For Pie Crust:

Sift flour and salt. Add shortening. Add eggs and water. Knead, refrigerate 10 mins. Roll 1/8" thick.

Easter Meat Pie Aka: Pizza Rustica, Pizza Piena

Fit into pan. Reserve enough dough to cover top. Prick dough with fork. Sprinkle bottom with a little flour. Pour filling into lined pie pan and cover with top pie crust. Trim leaving about 1/2" overhang. Fold dough under and back to flute thickly. Cut slits in pie to allow steam to escape. Sprinkle top crust with water before putting in oven.

Bake at 450* for 1/2 hour. Reduce heat to 375* and bake for 45 mins. Spread well-beaten egg on the top crust and bake anohter 10 mins.

**COVER AT SOME POINT IF GETTING TOO BROWN. IF YOU COVER IT WHEN BAKING AT 450*, MAKE SURE THE TIN FOIL IS LOOSE OVER CRUST, OR ELSE THE WET CRUST WILL STICK TO THE FOIL. (I COVERED IT WHEN ON 450 LOOSELY, AND IT WAS FINE. **BUT MAKE SURE YOU COVER THE SIDES OF PAN ALSO. DONT JUST LAY FOIL ON TOP OF PAN BECAUSE THEN THE FLUTED CRUST BROWNS WAY TOO FAST.

Buy all meats, basket cheese and muzzi in a block and chip generously, (not too small), Start with mixing eggs together. Then add ricotta. Mix too creamy. Then add crumbled basket cheese and muzzi, and pepper. (I don't add salt. Cured meats are salty enough). Lastly, add generously chopped meats. Mix well. Pour in pie crust. Continue on.