

Turn to Us

Spring 2021

What's Cooking

A Favorite Recipe from
Personal Injury Paralegal

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“Easter Pie” “Pizza Rustica” or in my family “Salami Pie” is something we make every Easter! Traditionally, this Italian meat pie is prepared the Friday before Easter. The filling can include ricotta cheese, basket cheese (a similar but firmer cheese than ricotta), mozzarella, parmesan cheese, provolone, and an assortment of Italian cured meats such as soppressata, capicola, prosciutto and ham. This recipe is how my family has been making it for years:

“Salami Pie” Recipe:

Yield: One 10-by-15-inch pie | **Time:** 2 ½ hours

Ingredients:

- **2 lbs** pizza dough (*store-bought or homemade*)
- **2 lbs** ricotta cheese
- **1 cup** mozzarella
- **1 cup** provolone
- **½ cup** grated pecorino Romano
- **7** eggs, beaten
- **1 lb** Genoa salami, cut into cubes
- **OPTIONAL - ½ lb pepperoni, cut into cubes (don't use pre-sliced)*
- **1 teaspoon** pepper
- **1 large** egg beaten, for brushing crust

Preparation:

Step 1

Make your dough (if using homemade), cover with plastic wrap and set aside for 30 minutes.

Step 2

For the filling: Mix the meats, cheeses, the 7 eggs and pepper in a large bowl.

Step 3

Heat oven to 350 degrees. Divide the dough into two pieces: two-thirds for the bottom crust and one-third for the top. On a lightly floured surface, roll out the larger portion of the dough into a rectangle to line the bottom and sides of a 10-by-15-inch glass baking dish, with some overhang. Add the filling and smooth it lightly. Moisten the edges of the dough with a little water.

Step 4

Roll out the remaining dough to cover the top of the dish with some overhang. Trim off excess dough and crimp the edges to seal. Poke several sets of holes across the top with a fork. Bake for 45 minutes. Remove from oven and brush the top and edges with the beaten egg, then return to the oven until golden brown, another 30-45 minutes. Let pie cool before serving.

ENJOY!