

## Italian Easter Pie

20 oz. Whole Milk Ricotta  
8 eggs  
1/4 cup chopped fresh oregano  
1 lb. Shredded Mozzarella  
4 oz. Asiago  
1/2 lb. Provolone  
1/2 lb. Tavern (smoked) Ham  
1/3 lb. Sopressata  
1/3 lb. Hot Capicola  
1/2 lb. Genoa Salami  
1/2 lb. Sandwich Pepperoni  
3 rolls of refrigerated Pizza Dough  
3 pie tins



In a small bowl beat 7 eggs with a fork to combine. In a large bowl add ricotta, eggs and mozzarella. Add oregano and stir to combine.

Dice all of the meat into small cubes and add to ricotta mixture. Mix well.

Sprinkle flour on a clean and flat surface. Unroll the pizza dough and roll out with floured rolling pin.

Spray tins with non stick spray. Line with pizza dough and trim excess around edges. Take excess and roll out into enough dough to stretch over top.

Fill the pie tin 2/3 full with ricotta mixture. Take your last egg and beat. Add a few teaspoons water to thin out to make egg wash. Brush the dough that will become the top with egg wash, and lay on top of pie with the egg wash side down. Crimp edges and pierce top.

Repeat with remaining pies.

Bake at 350 degrees for 45 minutes. Brush tops with egg wash, and continue to bake 20 min. more or until tops are well browned.

Allow to cool.