

Traditional Italian Easter Pie Recipe with Sweet Citrus and Ricotta

For the Sweet Crust (Pasta Frolla)



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Sweet Crust (Pasta Frolla):

2 1/2 cups (315 g) All-purpose flour: The base for our sturdy, cookie-like crust.

1/2 cup (100 g) Granulated sugar: Provides a delicate sweetness.

1/2 tsp Baking powder: Just enough to give the crust a tiny bit of lift.

1/4 tsp Salt: To balance the sugars.

1/2 cup (115 g) Unsalted butter: Must be cold and cubed to ensure a crumbly texture.

2 Large eggs: To bind the dough together.

1 tsp Vanilla extract: For that classic bakery aroma.

For the Ricotta Filling:

32 oz (900 g) Ricotta cheese: Use whole milk ricotta and ensure it is well-drained.

1 cup (200 g) Granulated sugar: To sweeten the creamy center.

4 Large eggs: Provides the structure for the custard filling.

1 tsp Vanilla extract: Enhances the dairy flavors.

1 tbsp Lemon zest: Essential for that bright, authentic Italian flavor.

1 tbsp Orange zest (optional): Adds a wonderful depth and "holiday" feel.

1/4 tsp Cinnamon (optional): A hint of warmth that pairs beautifully with the citrus.

Powdered sugar: For a beautiful, snowy finish.

DIRECTIONS

1. **Prepare the Crust:** In a large mixing bowl, whisk together the flour, sugar, baking powder, and salt. Add the cold, cubed butter. Using a pastry cutter or your fingers, work the butter into the flour until it looks like coarse crumbs. Add the eggs and vanilla, mixing until a dough forms. Divide into two discs (one slightly larger), wrap in plastic, and chill for 30 minutes.
2. **Preheat and Prep:** Preheat your oven to 350°F (175°C). Lightly grease a 9-inch deep-dish pie plate or a springform pan.
3. **Create the Ricotta Filling:** In a clean large bowl, beat the drained ricotta with the sugar. Add the eggs one at a time, beating well after each. Stir in the vanilla, lemon zest, orange zest, and cinnamon. The mixture should be smooth and creamy.
4. **Assemble the Pie:** Roll out the larger dough disc on a floured surface and line your pie dish. Pour the ricotta mixture into the crust. Roll out the second disc and cut into 1-inch strips to create a lattice top, or cover completely (be sure to cut several slits for steam to escape).
5. **Bake to Perfection:** Bake for 50-60 minutes. You are looking for a golden-brown crust and a filling that is mostly set but still has a slight "jiggle" in the center.
6. **Cool and Serve:** Allow the pie to cool completely on a wire rack. For the best results, refrigerate for at least 4 hours before dusting with powdered sugar and slicing.

SWAPS & NOTES

The Ricotta: I cannot stress this enough-drain your ricotta!

Place it in a fine-mesh sieve over a bowl for at least 4 hours (or overnight) in the fridge.

This prevents a "soggy bottom" and ensures the pie sets properly.

The Flour: If you want a more tender crust, you can substitute 1/2 cup of the all-purpose flour with almond flour.

TIPS FOR SUCCESS

Don't Overmix: When making the crust, stop as soon as the dough comes together.

Overworking the dough develops gluten, which makes the crust tough rather than tender.

Room Temp Ingredients: Ensure your eggs for the filling are at room temperature so they incorporate smoothly into the cheese.

Egg Wash: For a professional, shiny finish, brush the top of the lattice with a simple egg wash (1 egg beaten with 1 tbsp water) before baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/traditional-italian-easter-pie-recipe-with-sweet-citrus-and-ricotta/>