



# Pastiera Napoletana

*(Easter Wheat and Ricotta Pie)*

## INGREDIENTS

### For the pastry dough:

- 4 cups flour
- 1 cup sugar
- 1 1/2 sticks butter (or Crisco)
- 3 eggs
- 3 tsp baking powder
- 1 tsp vanilla
- 1/2 tsp salt
- 1 tsp Fiori D'Arancio (can substitute with orange extract)
- The zest from one orange and one lemon

### For the filling:

- 3 lbs whole milk ricotta
- 1 jar (500 grams) cooked wheat
- 1 1/2 cups sugar
- 8 eggs
- 1 1/2 tsp vanilla
- 1 tsp Fiori D'Arancio (you can substitute with Fiori di Sicilia extract)
- Diced citron, optional
- Dash of cinnamon, optional
- Strega liquor, optional
- 1/2 Crema Pasticcera (custard) recipe, found here:

<https://www.nonnaantoinette.com/recipe/crema-pasticcera>

## DIRECTIONS

1. Begin by making the pastry dough.
2. Mix flour and butter until crumbly.
3. Add rest of the ingredients and knead until smooth.
4. Wrap dough in film and rest in the fridge for 30 minutes.
5. Make the Crema following directions.
6. When the Crema is done, place in a bowl, cover and place in the fridge until needed.
7. Note: it's best to make the Crema ahead, even the day before.
8. Beat eggs 5 minutes with hand held mixer.
9. Add the liquids (extracts and liquor, if using).
10. Add sugar and beat one more minute.
11. Remove wheat from jar and crumble it with your hands .
12. Add wheat to egg mixture and stir with fork.
13. Add ricotta and mix well with fork.
14. Finally, add the Crema.
15. Gently fold Crema into the mixture until smooth and creamy.
16. Add citron if using and stir them in.
17. Grease and flour the pie pans.
18. Take dough out of the fridge and divide in 4 equal parts.
19. Roll each piece into a circle big enough for your pan plus one inch extra for trim.
20. Repeat for all three pans.
21. Divide the filling equally among the pans.

**Continue on p2**



# Pastiera Napoletana

*(Easter Wheat and Ricotta Pie)*

---

## DIRECTIONS (CONT.)

22. Roll the last piece of dough into a rectangle.
23. Cut strips from it to use to decorate pie tops.
24. Try to make a crisscross design, which is typical to the Pastiera.
25. Bake at preheated 350F oven for one hour or until filling is set and crust is golden.
26. Allow Pastiere to cool and refrigerate them (wrapped) for at least 12 hours.
27. Sprinkle with powdered sugar before serving.

### NONNA'S TIPS

- Only use half of the amount of Crema you will get from my recipe above. Don't worry, the rest will not be wasted since kids and adult alike love Crema!
- If possible, try using ricotta that comes in the can (available at Easter in Italian specialty stores) because it's more solid. If you cannot find it, drain regular ricotta overnight in fridge, using a cheesecloth.

