

I Fiatoni di Pasqua

(Easter savory turnovers)

DIRECTIONS

Note: This recipe makes a generous batch, therefore, you may have to bake in batches.

1. Begin by making the dough.
2. Place flour in the bowl of a stand mixer with dough hook attachment.
3. Make a well in the center and add all the rest of the ingredients.
4. Mix on medium low speed until a smooth dough is achieved and dough no longer sticks to the sides.
5. Remove dough and wrap with plastic film.
6. Set aside.
7. Prepare the filling by breaking the eggs into a big bowl.
8. Beat them 2 minutes with a fork.
9. Add grated cheeses, baking power and pepper.
10. Mix well with a wooden spoon until cheese is fully incorporated.
11. You should have a mix that has the consistency of pudding.
12. If using prosciutto, add it now and stir well.
13. Remove wrap from dough and divide in 4 equal parts.
14. Roll each dough piece into a flat and 1/4" thin pastry sheet.
15. Cut 8" rounds from the pastry sheet.
16. Place a few tablespoons of the filling on one half of each circle.
17. Make sure to leave the edges clear from the filling.
18. Lightly moisten the edges with a little water.
19. Fold clean half over the filled one, like a turnover.
20. Seal edges well with your fingertips.
21. Then, with the tines of a fork press edges to make sure filling will not escape.
22. Continue until all dough and filling is gone.
23. Place Fiatoni on a parchment lined cookie sheet, leaving room between them (they will puff up).
24. Brush tops with the beaten egg.
25. Make a couple of tiny indentations on top of Fiatoni for steam to escape (I use the point of my kitchen shears).
26. Bake in a preheated 375F oven for about 30 minutes or until golden.

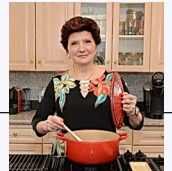
INGREDIENTS

For the pastry dough:

- 6 cups flour
- 6 eggs
- 1 cup milk
- 2/3 cup oil
- 1 tsp salt

For the filling:

- 20 eggs
- 2 lbs grated Parmesan
- 2 lbs grated Pecorino
- 1 Tbsp baking powder
- Ground pepper to taste
- 1 1/2 cup small diced prosciutto, optional



NONNA'S TIPS

- Make sure your filling is solid enough (not runny). Add a little more cheese if it's too soft. Add another egg or two if the filling is too stiff.
- Same with the pastry dough. Add either a little more liquid or a little more flour if needed to achieve a pliable and smooth pastry dough.
- Feel free to swap the prosciutto with small diced sopressata.