

Easter Pie (Basilicata, Italy)

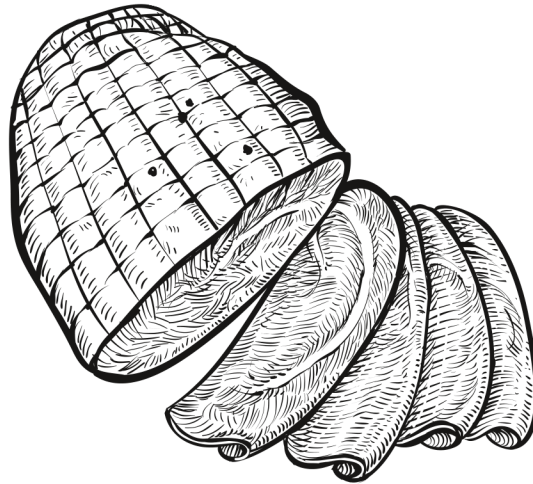
Submitted by Erin Voorheis, St. John the Apostle Catholic Church

Recipe created by Rose Votta DiMarcello



INGREDIENTS:

- 1 pie crust
- 2 lbs ham, cut into small pieces
- 1 lb Italian sausage
- 3 eggs, and 1 egg white
- 1 lb Ricotta cheese
- ½ lb mozzarella cheese
- ¼ Parmesan cheese
- 3 hard boiled eggs



DIRECTIONS

Place pie crust into bottom of pan.

Cook sausage enough to remove some fat, then cut into small pieces.

Mix all ingredients (except boiled eggs). Place filling into the bottom crust.

Slice the hardboiled egg and lay out nicely on top of the filling, and sprinkle about ¼ cup of parmesan cheese on top.

Brush egg white on top of the crust. Bake for about 30 minutes until nicely brown at 350 degrees.