

Italian Easter Grain Pie

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs 45 mins

Description

This Italian grain pie is a real treat for Easter. It's also known as pastiera. The filling is made with wheat berries, ricotta cheese, eggs, and candied citrus. Store leftovers in the refrigerator.

Ingredients

- 5 cups water - ½ cup whole wheat berries - 6 large eggs - 1 cup white sugar - 1 ½ pounds ricotta cheese - 1 (8-ounce) package mixed candied fruit - 2 teaspoons grated orange zest - 1 teaspoon grated lemon zest - 1 teaspoon vanilla extract - ½ teaspoon ground cinnamon - 1 tablespoon unsalted butter - 1 teaspoon salt - 2 (14.1-ounce) packages double-crust pie pastry
- thawed - 2 tablespoons confectioners' sugar for dusting

Instructions

1. Bring water to a boil in a large saucepan over medium low heat; pour in wheat and boil for 40 minutes. Meanwhile
2. beat eggs in a large bowl with an electric mixer while gradually adding in 1 cup sugar. Mix in ricotta
3. candied fruit
4. orange zest
5. lemon zest
6. vanilla extract
7. and cinnamon. When wheat is ready
8. drain in a colander and rinse with warm water. Place 3/4 cup of cooked wheat in a small bowl; stir in butter and salt until butter is melted
9. then stir wheat mixture into ricotta mixture along with remaining cooked wheat berries. Preheat the oven to 375 degrees F (190 degrees C). Line two 9-inch pie pans with pastry. Cut remaining pastry into 1/2-inch wide strips for tops of pies. Spoon 1/2 of the filling into each pan; cover with pastry strips to form a lattice pattern. Crimp edges. Bake in the preheated oven until crust is golden brown
10. about 45 minutes. Sprinkle each pie with 1 tablespoon sugar and allow to cool at room temperature. Chill overnight before serving.