

This Pistachio pie is wonderful. It make a great dessert for a wonderful dinner party. Serve this with your favorite ice ceam.

Torta Di Pistacchio - Pistachio Pie

Pastry:

- 2 cups flour
- 1 egg
- 1/4 tsp. salt
- 1/4 lb. butter
- 1/2 cup sugar
- 2 tbs. sherry

Sift together flour, sugar, and salt. Beat egg lightly. Blend all ingredients with butter in deep bowl. Gradually add enough sherry to form firm pastry. Roll in circular piece about 1/8 inches thick to fit 9 or 10 inch pie plate. Butter plate before placing pastry in it. For an even fluted standing rim, pinch edges of pastry. Cut balance of pastry in strips 1/2 inch wide to use as a crisscross (lattice) top.

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Pistachio Filling:

- 1 pt. sweet milk
- 2 eggs
- 4 oz. pistachio nuts
- 2 oz. granulated sugar
- 3/4 cup whole wheat flour



The pistachio is a broad, bushy tree which grows slowly to a height and spread of 25 to 30 feet, with one or several trunks. The trees are inclined to spread and droop, and may initially need staking. Under favorable conditions pistachio trees live and produce for centuries.

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- 1/4 tsp. nutmeg
- 1 tbs. powdered sugar
- Pinch of salt

Chop nuts medium fine. Place flour in flour in deep saucepan. Gradually blend in milk until mixture is very smooth. Add granulated sugar, beaten eggs, salt, and nutmeg. Blend thoroughly. Place over medium flame; stir constantly to prevent lumping and sticking; bring to a boil. Lower flame; cook for 10 minutes; continue stirring. Gradually add nuts. Continue stirring vigorously until all is well blended, very smooth custard. Remove from fire; cool. Pour filling into prepared pastry; place lattice strips over top. Pinch edges lightly. Bake in moderately hot oven for 45 minutes or until mixture is firm but not dry and pastry is golden brown. Remove from oven; cool.

Sprinkle with powdered sugar just before serving.

Serves 10.