

This is an old Italian recipe that is usually made for the holidays, particularly for Easter, but is good any time of the year. It is a wonderful dish.

Torta Di Ricotta - Italian Cheese Pie

Pastry:

- 2 cups flour
- 2 tbs. dry sherry
- 2/3 cup butter or shortening
- 1/2 tsp. salt

Sift together flour and salt. Cut in butter or shortening; gradually add sherry. If necessary, add a little water to hold mixture firmly. Do not knead too much. Roll in circular piece about 1/8 inches thick to fit 9 or 10 inch pie plate. Butter plate before placing pastry in it. Cut balance of pastry in strips 1/2 inch wide to use as crisscross (lattice) top.

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Filling:

- 1 1/2 lbs. ricotta
- 1/4 lb. toasted almonds
- 1 tbs. chopped citron
- 1 tsp. vanilla flavouring
- 4 eggs
- 1/3 cup granulated sugar
- 2 tbs. powdered sugar



Try to use pastry flour or all-purpose when making a homemade pie crust. Bread flour has too much gluten to make a tender crust, and cake flour is too soft to give the proper body.

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Chop almonds fine; add ricotta and mix thoroughly. Beat eggs and granulated sugar well; add vanilla. Add to ricotta; stir until well blended and smooth.

Pour ricotta filling into prepared pastry; place lattice strips over top. Pinch edges lightly. Bake in moderately hot oven 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.