

Pastiera Napoletana



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Recipe by: Laura Vitale

Serves 16

Prep Time: 40 minutes

Cook Time: 3 hours 0 minutes

Ingredients

- __ 4 cups of All Purpose Flour
- __ ½ cup of Granulated Sugar
- __ 4 Egg Yolks
- __ 1 1/2 tsp of Orange zest
- __ 1 tsp of Salt
- __ ¾ cup of Unsalted Butter, cold and cut into small cubes
- __ ¼ cup of Vegetable Shortening, cold and cut into small cubes
- __ 1 Envelope of Vanillina or 1 tsp of Vanilla Extract
- __ A few Tablespoons of Ice Water
- __

For the Grain:

- __ 1 580 gr Jar of Grano Cotto
- __ 3 1/4 Cups of Whole Milk
- __ 4 Tbsp of Unsalted Butter, at room temperature
- __

For the remaining filling:

- __ 500gr of Whole Milk Ricotta
- __ 1 ½ cups of Granulated Sugar
- __ ½ cup of Citron
- __ 1 tsp of Ground Cinnamon
- __ 1 vial of Millefiore
- __ 6 Eggs

1) The first thing you need to make is the grain filling. In a large pot, add the grain, milk and butter and cook it on low heat for about 2 hours or more, you're looking for the mixture to be creamy and the grain to be super soft. You might need to add a bit more milk if it starts to dry out before the grain is soft, this is a step best done the night before.

2) Once the grain mixture is cooked, pour it in and let it cool completely.

Next, the dough:

3) In the bowl of standing mixer fitted with a paddle attachment, add the flour, vanillina, orange zest, salt and sugar and mix briefly until combined well.

4) Add the cold butter and shortening and mix until the butter and shortening are well distributed throughout the dry ingredients and there are little bits of them running through the mixture.

5) Add the egg yolks and mix until the dough starts to come together.

6) With the mixer running, add in a tablespoon of ice water at a time until the dough starts coming together well.

7) Dump on a floured surface and cut the dough into two equal pieces.

8) Roll each piece on your work surface until it's nice and smooth, then cut off ½ of the dough off of each ball of dough (so all together you should have 2 large balls of dough and 2 small) wrap each ball of dough with plastic wrap flattening them into a disk slightly. Pop them in the fridge for about an hour.

9) To make the ricotta filling, place the ricotta in a large bowl along with the sugar and eggs (since this is such a large amount, I do it in my standing mixer fitted with a whisk attachment) and whisk them together until nice and smooth, this will take a few minutes.

10) Add the cooked and cooled grain and continue to mix for a few minutes or until well incorporated.



- 11) Add the cinnamon, citron and millefiore and mix them in at the last minute. Sit the filling aside as you roll out the dough.
- 12) Preheat the oven to 375 degrees. Butter two 9 metal pie dishes or baking pans and set aside.
- 13) Working with one of the larger pieces of dough at a time, roll it out to about a 12 inch circle onto a floured surface, lay the dough into one of the pie dishes making sure that there is some over hanging on the sides.
- 14) Fill the dough with half of the filling and set aside.
- 15) Take one of the smaller pieces of dough and roll that out onto a floured surface as well, cut some strips about 1-1/2 inches wide and lay them across on a diagonal to form a diamond pattern.
- 16) Seal the edges of the strips with the over hanging dough from the bottom and cut out the excess dough. Place the completed pie on a baking sheet and repeat the same process with the other one.
- 17) Bake the pies for about 1 hour and 15 minutes or slightly longer, youre looking for the filling to be set and the crust to be golden brown. If the edges start to brown too quickly, cover them with aluminum foil until the rest of the pie is fully cooked.
- 18) Allow to cool at room temperature overnight or pop it in the fridge after it cools to room temperature.