

# Traditional; Italian Easter Cheese Pie

From Baroness Lady Genievieve de'Charbonneau

15 oz. Ricotta cheese

16 oz. Mozzarella cheese

8 oz. Parmesan cheese

4 oz. sliced Pepperoni

4 oz. Genoa salami sliced

6 eggs

1 pie shell (top and bottom)

Palm branches from Palm Sunday

Mix the cheeses and eggs together, stir in the meats. Pour into the pie shell. Place the lid on the pie, break off pieces of the palm leaf and make a cross on the pie with this; then crimp shut slice the lid in a star pattern. Bake at 350 for 1 hour. Remove palm leaves before eating.

**Serves 8**

**Sideboard:** Genievieve de'Charbonneau – Along the Amalfi coast of southern Italy, this is considered a traditional family Easter dinner pie. Some families bake in the center of the pie a hard boiled egg with the Palm leaves to represent the Resurrection.