

ITALIAN EASTER RICE PIE

Cooking Times

Prep Time: 20 minutes

Cook Time: 40 minutes

Total Time: 1 hour

Servings: 4–5

Ingredients

- $\frac{3}{4}$ cup short-grain rice
- $\frac{3}{4}$ cup whole milk
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon ground cinnamon
- 1 cup whole-milk ricotta
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 tablespoon butter (for greasing)
- 1 tablespoon rice flour (for dusting the dish)
- Pinch of salt

Optional substitutions:

- Cornstarch or finely ground cornmeal can replace rice flour.
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Instructions

Step 1

Rinse the rice under cold running water. Place it in a heavy-bottom saucepan with **$\frac{3}{4}$ cup water** and bring to a boil.

Reduce the heat, cover, and simmer for about **10 minutes**, until most of the water has been absorbed.

Add the **warm milk, sugar, salt, cinnamon, and vanilla extract**. Heat gently for a few minutes until the rice mixture just begins to simmer.

Remove from the heat, cover the saucepan, and let it rest for **15 minutes**.

Step 2

In a bowl, whisk together the **ricotta and eggs** until smooth and well combined.

Step 3

Let the rice cool slightly, then fold it into the ricotta and egg mixture.

Step 4

Butter a baking dish and dust it with **rice flour**. Shake out any excess.

If rice flour is unavailable, you can use **cornstarch or finely ground cornmeal**.

Step 5

Mix the rice and ricotta mixture well and pour it into the prepared baking dish.

Preheat the oven to **340°F**.

Step 6

Cover the dish with **aluminum foil or parchment paper** and bake for **30 minutes**.

Remove the foil during the **last 10 minutes** to allow a light golden crust to form.

Step 7

If you prefer a softer pudding, you can skip browning the top. Instead, invert the baked pudding onto a serving plate so the golden base becomes the top.

Serve the pudding **warm**, topped with **jam, fruit preserves, or sour cream**.

Enjoy!

Tips & Tricks

- Use **whole-milk ricotta** for the creamiest texture.
 - Let the rice cool slightly before mixing with eggs to prevent scrambling.
 - A **ceramic or glass baking dish** works best for even baking.
 - The pudding can also be served **chilled**, similar to a ricotta cheesecake.
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FAQ

Can I use arborio rice?

Yes. Arborio or any **short-grain rice** works perfectly because it releases starch and creates a creamy texture.

Can I make this recipe ahead of time?

Yes. The pudding keeps well in the refrigerator for **2–3 days**. Reheat gently or serve chilled.

Can I add raisins or chocolate chips?

Absolutely. Add **¼ cup raisins, chocolate chips, or candied orange peel** for extra flavor.

Can I make it gluten-free?

Yes. The recipe is naturally **gluten-free**, especially if you use rice flour or cornstarch to dust the pan.

Nutritional Facts

(per serving — approximate)

Nutrient	Amount
Calories	260
Protein	11 g
Carbohydrates	28 g
Fat	12 g
Saturated Fat	6 g
Cholesterol	135 mg
Sodium	120 mg
Sugar	14 g