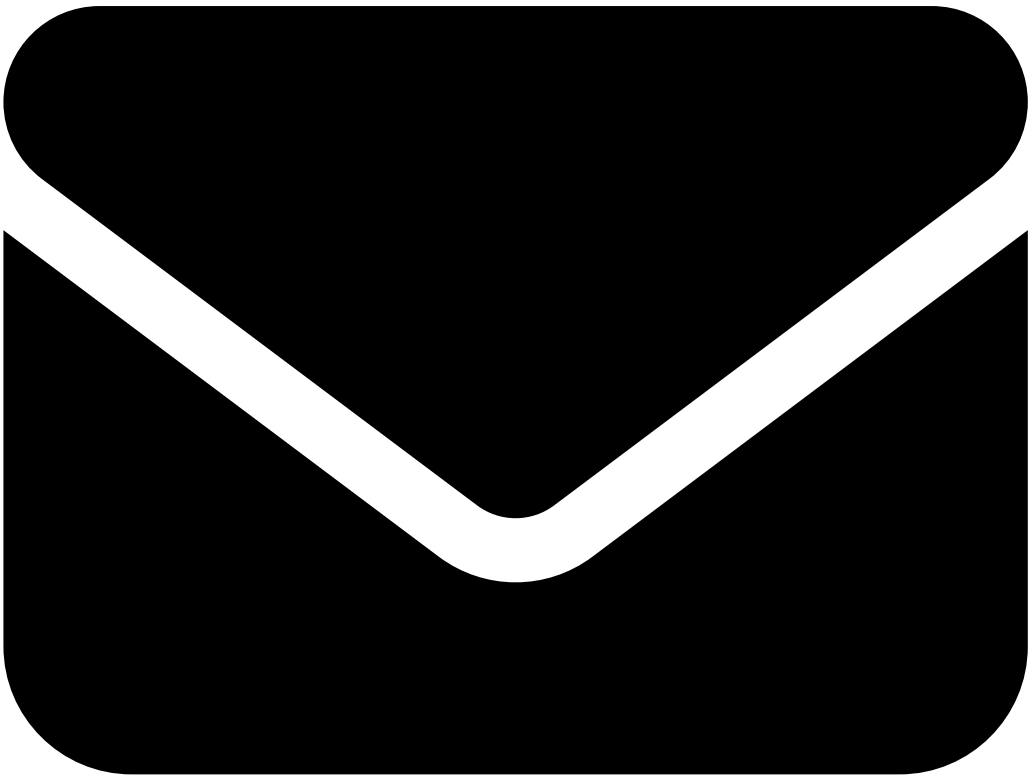
Italian Ricotta Pie (Crostata di Ricotta)

Italian Ricotta Pie (Crostata di Ricotta)

This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.

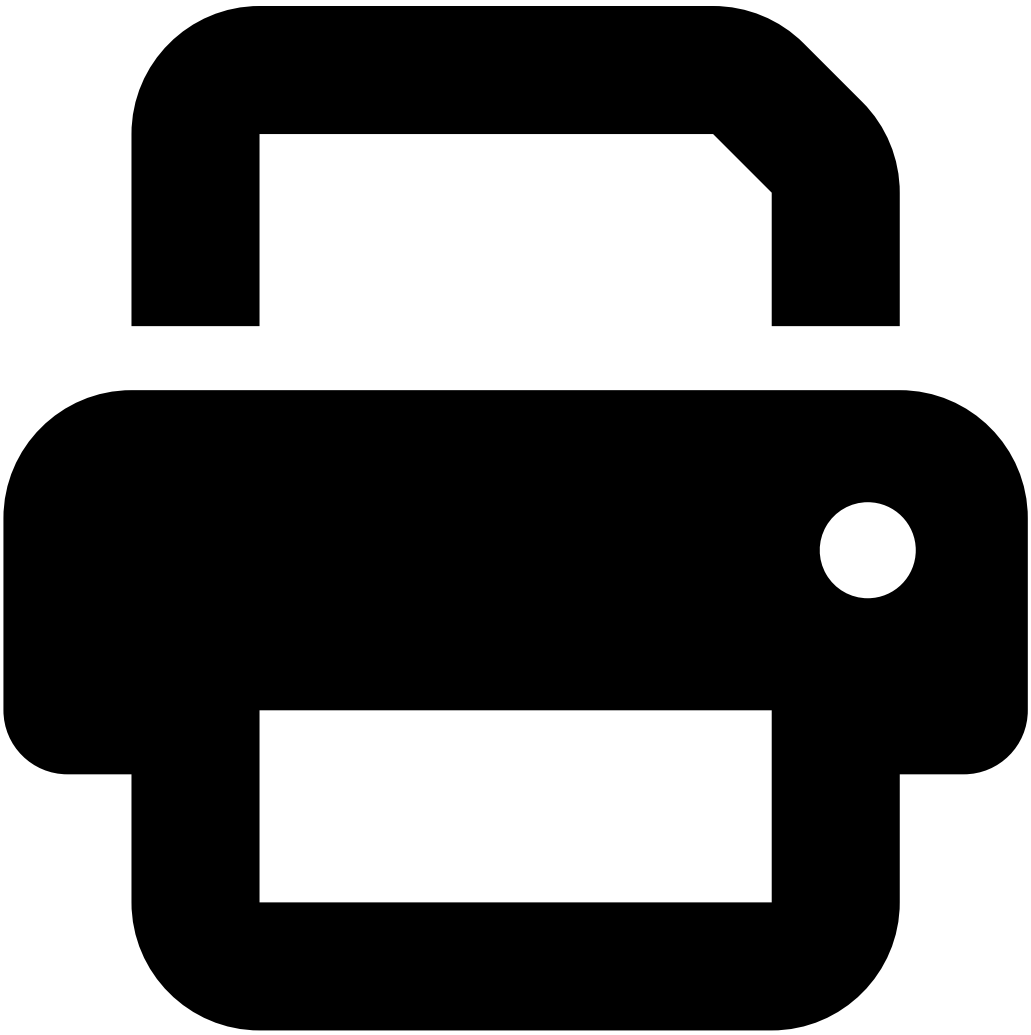









SMS



Italian Ricotta Pie is a classic rustic dessert found in many Italian homes, especially around holidays like Easter. It’s made with **pasta frolla**, a tender Italian sweet pastry dough, and filled with creamy sweetened ricotta scented with orange zest and studded with chocolate. The result is a pie that’s rich but not overly sweet, with a delicate citrus aroma and a buttery crust.

This dessert has roots in southern Italian baking traditions where ricotta is commonly used in pastries. Draining the ricotta is key—it creates a thick, velvety filling that slices beautifully and holds its shape. Paired with the crisp, cookie-like pasta frolla, it becomes a simple but elegant dessert perfect for holidays, Sunday dinners, or with an afternoon espresso.

Things to know about this Italian Ricotta Pie (Crostata di Ricotta)

- **Drain the ricotta well:** This prevents a watery filling and keeps the pie creamy.
- **Use whole milk ricotta:** It gives the richest flavor and texture.
- **Let it cool completely:** Cutting too early can cause the filling to be soft.
- **Even better the next day:** Like many Italian desserts, the flavors deepen after resting overnight in the refrigerator.

Serving Suggestions

Serve Italian Ricotta Pie slightly chilled or at room temperature. A light dusting of powdered sugar on top makes it beautiful and simple. It pairs perfectly with espresso, cappuccino, or a small glass of sweet dessert wine.

Storage

Store the pie covered in the refrigerator for **up to 4 days**. Because of the ricotta filling, it should always be kept chilled.

Love traditional Italian baking? Try these recipes next on the blog:

- Italian ricotta Cookies
- Traditional Southern Italian Cavatelli
- Tuscan Kale and Potatoes

They’re simple, authentic recipes that bring classic Italian flavors right into your kitchen.

Italian Ricotta Pie (Crostata di Ricotta)



This traditional Italian ricotta pie features a buttery pasta frolla crust filled with sweetened ricotta, eggs, orange zest, and chocolate chips for a creamy, classic Italian dessert.

- 2 1/2 cups flour
- 1/2 cup sugar
- 1 tsp. baking powder
- 1 stick cubed cold butter
- 1 1 egg
- 1 1 egg yolk
- 1 Tbsp. lemon zest
- 1 Tbsp. vanilla
- For The ricotta filling
- 2 cups well drained whole milk ricotta
- 3/4 cup sugar

- 1 Tbsp. grated orange zest
- 2 large eggs
- 1 tsp. vanilla extract
- 1 cup semi- sweet chips or chopped dark chocolate
- 1 cup jam (an additional layer)

1. ## 1. Drain the Ricotta

   Place the ricotta in a fine mesh strainer or cheesecloth over a bowl. Cover and refrigerate for **at least 1 hour or overnight** to remove excess moisture.

2. ## 2. Make the Pasta Frolla

   In a large bowl whisk together the flour, sugar, baking powder, and salt.

   Add the cold butter and work it into the flour mixture with your fingers or a pastry cutter until the mixture resembles coarse crumbs.

   Add the egg, egg yolk, vanilla, and lemon zest. Mix just until a dough forms.

   Shape the dough into a disk, wrap in plastic wrap, and refrigerate for **30–60 minutes**.

3. ## 3. Make the Ricotta Filling

   In a bowl combine the drained ricotta and sugar until smooth.

   Add the eggs, orange zest, and vanilla and mix until fully combined.

   Fold in the chocolate chips.

4. ## 4. Assemble the Pie

   Preheat oven to **350°F (175°C)**.

   Roll out about ⅔ **of the pasta frolla** and press it into a **9-inch pie dish or tart pan**, bringing the dough up the sides.

   Spread the **jam evenly over the bottom crust**.

   Pour the ricotta filling over the jam layer and smooth the top.

   Roll out the remaining dough and cut into strips to create a **lattice pattern** over the filling.

5. ## 5. Bake

   Bake for **40–50 minutes**, or until the crust is golden and the filling is set.

   Allow the pie to **cool completely for about 2 hours** before slicing.

Dessert
Italian
Italian, ricotta, pie