

Tomato Pie

by Lemon Drop from A Recipe Reborn

- Prep time: 30 minutes
- Dough resting time: 1 hour and 15 minutes
- Cook time: 1 hour and 40 minutes
- Yields one 9"/23 cm pie



Crust

US	Ingredients	Metric
5 oz	butter	150 g
10 oz	pastry flour	300 g
½ tsp	kosher salt	3 g
1 tbsp	granulated sugar	12 g
4 oz	cold water	120 mL

1. Cover and freeze the butter for 20 minutes.
2. In a medium bowl, mix the flour, salt and sugar together.
3. Grate the butter directly into the bowl and toss to coat it with flour.
4. Add the water and mix it until ball of dough just barely forms.
5. Cover the dough with a damp kitchen towel and let it rest in the refrigerator for 30 minutes.
6. Roll out the dough to 1/8"/3 mm and transfer it to a 9"/23 cm pie plate.
7. Chill the dough in the freezer for 45 minutes.
8. Preheat the oven to 400°F/200°C.
9. Line the dough with parchment paper and insert pie weights or dry beans.
10. Bake the crust for 20 minutes, rotate it and bake for another 20 minutes.

Tomato Pie

US	Ingredients	Metric
2 lbs	medium tomatoes	908 g
2 tsp	ground black pepper, divided	5 g
2 tsp	kosher salt, divided	12 g
1 oz	onion, thinly sliced	30 g
4 oz	cream cheese, softened	113 g
3	strawberries, finely chopped (optional)	3
4 oz	Swiss or mozzarella cheese, shredded	113 g
8	basil leaves, divided	8

1. Using a small knife, carefully cut the peel off each tomato in one long piece.
2. Roll the tomato peels into rosettes and set them aside.
3. Slice the tomatoes and place them in a single layer on a parchment paper lined baking sheet.
4. Sprinkle 1 tsp each of black pepper and kosher salt on the tomatoes and bake them at 400°F/200°C for 20 minutes.
5. Finely chop 2 basil leaves.
6. In a small bowl, mix together the strawberries, cream cheese and the remaining salt & pepper.
7. Set the oven to 350°F/175°C.
8. Assemble the pie by alternating layers of cheese, tomatoes, basil, onions and cream cheese in the crust. Finish the top layer with cheese.
9. Bake the pie uncovered until the cheese is melted and the pie is heated through, about 40 minutes.
10. Garnish the top of the pie with the remaining basil leaves and tomato rosettes.

Did you make this recipe? Please share via Twitter and/or Instagram @ARecipeReborn and use the hashtag #ffxivfood