

Tomato Pie

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This cheese-filled pie crust, topped with colorful tomatoes, is a wonderful addition to a summertime menu. It's great served hot or at room temperature.

Crust:

- 3/4 cup whole-wheat flour
- 3/4 cup unbleached all-purpose flour
- 1 tablespoon dried thyme
- 1/2 teaspoon coarse black pepper
- 4½ tablespoons unsalted butter, cold
- 1/4 cup solid vegetable shortening, cold
- 1/4 cup ice water

Filling:

- 6 ripe plum tomatoes, cut into 1/4-inch rounds
- Coarse salt
- 2 cups grated Gruyère cheese
- 1/2 teaspoon grated nutmeg
- 1/4 teaspoon coarse black pepper
- 2 tablespoons fresh thyme
- 1 tablespoon chopped fresh parsley
- 1 tablespoon extra-virgin olive oil

1. Three to four hours ahead, prepare the pie crust. Combine the flours in a medium-sized mixing bowl, then stir in the dried thyme and 1/2 teaspoon black pepper. Cut the butter and shortening into small pieces and cut them into the flour with two knives or a pastry blender until the mixture resembles coarse meal.
2. Add the ice water, a tablespoon at a time, mixing it in with a fork until the mixture forms a ball (you may need a bit more water). Flatten dough into a disk and cover it with plastic wrap. Refrigerate for 3 hours.
3. Sprinkle the sliced tomatoes with salt and let drain on paper towel for about 30 minutes. Pat dry.
4. Preheat the oven to 375°F.
5. Roll the chilled dough out on a lightly floured surface to form a circle about 1/8-inch thick. Carefully lay the dough over a 9-inch tart pan with removable bottom and pat it in place, leaving a slightly thicker amount on the sides of the pan. Trim off excess.
6. Prick the bottom of the crust with a fork and line with aluminum foil. Fill with pie weights or dried beans.
7. Bake the crust for 10 minutes. Carefully remove the weights and foil and bake 12 minutes more. Allow the crust to cool slightly.
8. Spread the cheese over the bottom of the pie shell. Arrange the tomatoes over it in an overlapping circular pattern, covering the surface. Then sprinkle with nutmeg, black pepper, fresh thyme and parsley. Drizzle the top with olive oil.
9. Bake for 40 minutes. Let it rest for 10 minutes. To serve, carefully remove the side of the pan and run a thin spatula under the crust to loosen it from the bottom. Place on a platter and serve hot or at room temperature.

Serves 6. Per serving: 448 calories, 32g fat, 65mg cholesterol.