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# Tomato Pie

It's baked with vine-ripened tomatoes and a cheesy, herb-packed filling!

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RECIPE BY ERIN MERHAR

YIELDS:

**6 - 8** serving(s)

PREP TIME:

**45** mins

TOTAL TIME:

**3** hrs

## Ingredients

### 1 [Perfect Pie Crust](#)

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All-purpose flour, for dusting

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2 3/4 lb. medium tomatoes

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1 tsp. kosher salt

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1/2 c. mayonnaise

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1 large egg, plus 1 egg yolk

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2 tsp. hot sauce (optional)

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8 oz. shredded sharp cheddar cheese

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1/2 c. crumbled blue cheese

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3 scallions, chopped

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2 tbsp. chopped fresh parsley

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2 tbsp. chopped fresh dill

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1/4 tsp. ground black pepper

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1 1/2 tbsp. plain yellow cornmeal

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Fresh herbs (such as dill, parsley or chives), for garnish

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## Directions

- 1 *Roll 1 ball of pie dough into a 13-inch circle on a lightly floured surface. Transfer the crust to a 9-inch deep-dish pie pan. Trim the edges so the crust hangs over the pie pan by 1/2-inch. Tuck the edges of the crust under to be even with edge of the pie pan and press all around with the tines of a fork. Place the crust in the refrigerator for 1 hour (or in the freezer for 30 minutes).*
- 2 *Meanwhile, slice the tomatoes crosswise into 1/4-inch thick slices. Using your fingers, push out as many of the watery tomato seeds as you can. Lay the slices flat on a paper towel-lined sheet tray and sprinkle all over with the kosher salt. Let drain for 30 minutes, then pat very dry.*
- 3 *While the tomatoes are draining, whisk together the mayonnaise, egg, egg yolk, and hot sauce (if using) in a medium bowl. Stir in the cheddar cheese, blue cheese, scallions, parsley, dill, and black pepper.*
- 4 *Preheat the oven to 425°. Sprinkle the cornmeal over the bottom of the crust. Pat the tomato slices dry, once again, then place 1/3 of the tomatoes in the bottom of the pie crust, overlapping them slightly to fit. Top with half of the mayonnaise mixture. Repeat with another layer of tomatoes and another layer of mayo mixture. Place the remaining tomatoes on top,*

*pressing the last layer gently into the mayo mixture. Bake for 20 minutes.*

- 5** *Remove the pie from the oven and wrap just the edges of the crust with foil. Reduce the oven temperature to 375° and bake until the mayo mixture is puffed and golden brown and the center is no longer wobbly, 30 minutes more. Let cool for 1 1/2 hours.*
- 6** *Top with additional herbs, if desired, then slice and serve.*