

Tomato Pie



Ingredients

- 4 shallots, minced
- 3 garlic cloves, minced

Info

- **Prep:** 20
- **Cook:** 30

- 4 tbsp. extra virgin olive oil, divided
- 1 tbsp. Dijon mustard
- 9-inch pie shell
- 1 lb. assorted heirloom tomatoes, sliced ¼-inch thick
- 3 oz. goat cheese, crumbled
- ½ oz. fresh basil chiffonade
- 1 tbsp. Grenache vinegar
- ½ cup fresh bread crumbs
- 1 oz. grated Parmesan cheese
- Salt and pepper

- **Serves:** 6-8

- [Source](#)

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Directions

1. Preheat oven to 400 degrees.
2. In a small pan, sauté shallots and garlic in 1 tablespoon of olive oil until tender, about 3 minutes. Stir in mustard, and set aside.
3. Place pastry shell in a 9-inch pie dish. Layer in half of the tomatoes, and season with salt and pepper; spread shallot mixture over top. Add goat cheese and half of the basil, distributing evenly. Layer in remaining tomatoes, and season with salt and pepper. Drizzle 1 tablespoon each of olive oil and vinegar over the tomatoes; top with remaining basil.
4. In a small bowl, combine bread crumbs, remaining 2 tablespoons of olive oil, and Parmesan cheese. Sprinkle evenly over tomato filling.
5. Bake 30 minutes, or until topping and crust are golden brown.

[shallots](#), [mustard](#), [pie](#), [pie shell](#), [tomato](#), [goat cheese](#), [basil](#), [balsamic vinegar](#), [parmesan](#), [southern](#)

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