

# Tomato Pie



## Crust

1 cup all-purpose flour  
¾ cup yellow cornmeal  
¾ tsp. table salt  
1 stick cold unsalted butter, cut into ½-inch pieces  
3 tbs. Manchego cheese, shredded

## Filling

2¼ lbs. beefsteak tomatoes (about 4 tomatoes; any large, red, ripe tomato will work)  
Kosher salt  
2 tbs. EVOO, divided  
1 large yellow onion, thinly sliced  
¾ cup shredded mozzarella cheese  
¾ cup Manchego cheese, shredded  
¼ cup mayonnaise  
3 tbs. breadcrumbs  
3 tbs. chopped fresh chives, divided  
3 tbs. chopped fresh flat-leaf parsley, divided  
1 tsp. fresh thyme leaves  
¼ tsp. freshly ground black pepper, plus a pinch more for topping

## Make the crust:

Pulse the flour, cornmeal and fine salt in a food processor or standing mixer to combine. Add the butter and 3 tbs. Manchego; pulse until the mixture looks like coarse meal with pea-size bits of butter. Drizzle in 4 tbs. ice water (must be ice cold for the dough to come together) and pulse until the dough comes together; add 1 more tbs. ice water if necessary. Form dough into a disc, place in plastic wrap, and refrigerate for 45 minutes, or until firm. (This can be done up to 3 days ahead of time.)

Flour a clean working surface and dust a rolling pin with flour. Roll the dough into a large enough disc to fit into a pie plate. Press the dough into the pie dish and form to the sides of the dish. Pierce the bottom of the crust all over with a fork. Refrigerate an additional 20 minutes. Meanwhile, preheat the oven to 350.

Line the crust with foil, then fill with dried beans or pie weights. Bake until the edges are golden, about 20 minutes. Remove the foil and beans and continue baking until golden all over, 10 to 15 more minutes. Transfer to a rack to cool. Increase oven temp to 375.

## Make the filling:

Thinly slice the tomatoes and toss with 1 tsp. Kosher salt. Place in colander and allow to drain, tossing occasionally, for about 30 minutes.

Meanwhile, heat 1 tbs. EVOO in a large skillet over medium heat. Sauté onion, stirring occasionally, until golden and tender (about 15 minutes). Allow to cool.

Combine the mozzarella, ¾ cup Manchego, mayo, breadcrumbs, 2 tbs. each chives and parsley, thyme, ¼ teaspoon each Kosher salt and pepper, and the sautéed onion in a large bowl. Spoon and level into the cooled crust. Arrange the tomatoes on top. Drizzle with the remaining 1 tbs. EVOO and season with pepper. Bake until the tomatoes are browned, about 50 minutes. Garnish with remaining chives and parsley.