

# heirloom tomato pie

**SERVES 4-6**

RECIPE FROM: *The Farmhouse Chef*, Jamie DeMent

COOK TIME: 45 minutes

- 1 unbaked pie crust ([homemade](#) or [store-bought](#))
- 2-3 large heirloom tomatoes  
(different varieties and colors)
- 2 Tablespoons extra virgin olive oil
- 1 Tablespoon chopped fresh basil  
(or 1½ teaspoons dried basil)
- 1 Tablespoon chopped fresh oregano  
(or 1-1½ teaspoons dried oregano)
- ½ pound fresh mozzarella cheese,  
cut in ⅓ inch thick strips or rounds
- Sea salt and freshly ground black pepper, to taste
- 1 teaspoon balsamic vinegar (optional)

**For low carb or gluten free: use a cauliflower crust instead of a pie crust. You can purchase pre-made cauliflower crusts at [Trader Joe's](#) and [Whole Foods](#) or [make your own](#).**

**For gluten and dairy free: use a cauliflower crust and omit the cheese. While we haven't tested this yet, we expect it to taste like a cooked version of bruschetta.**



PREHEAT oven to 375°F.

## For the crust:

For this pie, you must “blind bake” the pie crust first. Blind bake means partially or fully cooking the crust while it’s empty so it holds up to the filling you add to it. A blind bake crust is also used when the filling does not need cooking.

PRESS crust evenly into a 9-inch pie pan and prick the bottom of the crust all over with a fork.

LINE crust with parchment paper and fill the pie pan with pie weights or dried beans evenly on top of the parchment paper. This will hold it down to keep air bubbles out while baking.

BAKE until crust begins to turn slightly golden around the edges, about 10 minutes. Remove piecrust from the oven and set aside to cool.

## Filling the piecrust:

SLICE tomatoes evenly in ⅓ inch thick rounds and once crust is completely cooled, arrange them in the pie crust alternating with mozzarella rounds.

DRIZZLE olive oil over the top.

SPRINKLE chopped fresh herbs on top.

BAKE for 30 minutes until the tomatoes are tender and the cheese is just starting to bubble and turn golden brown.

LET pie cool completely.

SEASON with salt, pepper and if desired a drizzle of balsamic vinegar when ready to serve.