

Tomato Pie

Classic Southern Tomato Pie with fresh tomatoes, cheese, and herbs in a buttery crust. Perfect summer dish served warm or cold. Easy homemade recipe!

20	30	50	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Tomato Pie

Ingredients

- 5 tomato
- 1 cup scallion
- 9 pie crust
- 1 cup mozzarella cheese
- 1 cup cheddar cheese
- 3 cup mayonnaise
- 1 cup parmesan cheese
- 10 basil
- 1 tsp rock salt
- 1 tsp black pepper

Instructions

- 1 Prepare the workspace**

Preheat oven to 175°C (350°F). Line a large baking sheet with paper towels.
- 2 Prepare the tomatoes**

Slice 5 tomatoes into 6mm (1/4-inch) thick rounds, removing any tough core areas. Arrange slices in a single layer on the paper towel-lined baking sheet.
- 3** Sprinkle both sides of tomato slices generously with 1 teaspoon salt. Cover with additional paper towels and let sit for 15 minutes to draw out moisture.
- 4** Pat tomato slices completely dry with fresh paper towels, removing as much moisture as possible.
- 5 Prepare the pie crust**

Press 1 pie crust into a 23cm (9-inch) pie pan, trimming and crimping edges. Line with parchment paper and fill with pie weights or dried beans.
- 6** Blind-bake for 10-12 minutes until edges are lightly golden. Remove weights and parchment, then continue baking 3-5 minutes until bottom is set but not browned.

- 7 Make the cheese mixture**
Combine 1 cup cheddar cheese, 1 cup mozzarella cheese, and 1 cup mayonnaise in a bowl, mixing until well combined and spreadable.
- 8 Assemble the pie**
Layer half the dried tomato slices in the pre-baked crust. Sprinkle with 10 fresh basil leaves and 1 thinly sliced onion.
- 9** Add remaining tomato slices on top. Season lightly with 1 teaspoon pepper and additional salt if needed.
- 10** Spread cheese mixture evenly over tomatoes, covering completely to the edges. Sprinkle 3 cups Parmesan cheese over the top.
- 11 Bake and serve**
Bake for 30-35 minutes until top is golden brown and bubbly. Cool for 15-20 minutes before slicing to allow filling to set.

Tips

Salt your sliced tomatoes generously and let them drain for at least 10 minutes, but up to 30 minutes for very juicy varieties. This crucial step prevents a soggy crust.

Pre-bake your pie crust until lightly golden before adding the filling. Use pie weights or dried beans to prevent the bottom from puffing up during blind baking.

Pat the tomato slices completely dry with paper towels after salting and draining. The drier they are, the better your pie will turn out.

Use full-fat mayonnaise for the best flavor and texture. Light mayonnaise can make the topping too thin and less flavorful.

Layer your ingredients thoughtfully: tomatoes on the bottom, fresh herbs and onions in the middle, then the cheese and mayonnaise mixture on top.

Let the finished pie rest for at least 15-20 minutes before cutting. This allows the filling to set slightly and makes for cleaner slices.

Grate your own cheese rather than using pre-shredded for better melting and flavor. Pre-shredded cheese has anti-caking agents that can affect texture.

Taste your tomatoes before adding salt to the filling, as you've already salted them during the draining process. You may need little to no additional salt.