

Amish Tomato Pie

Oscar · 28/09/2024

**Prep Time**

1 hr 15 mins

Difficult

Medium

Servings

3 hrs 30 mins

Description

This savory Amish tomato pie made with fresh tomatoes and a rich cheesy filling is a summertime treat. There's a lot of prep work involved but it's well worth it.

Ingredients

- 1 (9 inch) deep-dish pie pastry - 2 pounds heirloom tomatoes - 1 pound Roma tomatoes - 1 cup diced raw bacon - ½ cup sliced leek - 2 cups grated white Cheddar cheese - ½ cup grated Fontina cheese - ½ cup mayonnaise - ½ cup fresh basil
- torn into small pieces - 1 large egg - 1 tablespoon Dijon mustard - salt and ground black pepper to taste

Instructions

1. Place a baking sheet on the lowest rack of the oven and preheat to 425 degrees F (220 degrees C). Press pastry into a 9-inch deep-dish pie plate. Cover with two layers of aluminum foil
2. then add pie weights or dried beans. Slice heirloom and Roma tomatoes into 1/2-inch-thick rounds. Remove seeds with your fingers and discard. Transfer six heirloom slices to a paper towel-lined plate; cover with more paper towels and set aside for decorating the pie. Arrange remaining heirloom slices and all Roma slices on a wire rack. Place pie crust onto the baking sheet in the preheated oven. Place the wire rack with tomatoes onto a higher rack. Reduce the oven temperature to 400 degrees F (200 degrees C). Bake until the bottom of the pie crust has lost its translucent raw look and the edges have just started to color
3. 12 to 15 minutes. Leaving tomatoes in the oven
4. remove pie crust and carefully lift out the foil and weights. Cover the edges with foil to prevent them from burning. Poke bottom of crust several times with a fork to keep it from puffing up. Return pie crust to the baking sheet and bake until light golden brown on the bottom
5. about 8 more minutes. Remove from the oven and let cool. Continue baking tomatoes until wilted
6. 15 to 20 more minutes (for a total of 40 minutes). Remove from the oven and let cool for about 15 minutes; keep the oven on. While the tomatoes are cooling
7. cook bacon in a large skillet over medium-high heat
8. turning occasionally
9. until some of the fat has rendered
10. about 5 minutes. Add leek; cook until bacon is crisp and leek is soft and brown
11. about 5 minutes. Transfer mixture to a paper towel-lined plate and let cool
12. about 5 minutes. Combine Cheddar
13. Fontina
14. mayonnaise
15. basil
16. egg
17. Dijon
18. salt
19. and pepper in a bowl. Add bacon-leek mixture and mix until well combined. Spread 1/3 of the cheese mixture into pie crust
20. then arrange 1/2 of the roasted tomatoes over top
21. alternating heirlooms and Romas; repeat layers once more. Spread remaining cheese mixture over top
22. then gently press in reserved fresh heirloom slices in a decorative pattern. Cover the edges with foil
23. leaving tomatoes uncovered. Bake until browned and bubbly on top
24. about 40 minutes. Let cool completely before serving
25. about 1 hour.