

TOMATO PIE

Ingredients:

1 puff pastry sheet (frozen)

4 large ripe tomatoes

1 tsp. salt

3 cloves garlic, minced

10 leaves fresh basil, minced

10 leaves fresh oregano, minced

½ tsp. fresh ground black pepper

8 oz. cream cheese, room temperature

5 oz. Boursin Cheese w/ Garlic & Herbs, room temperature

2 eggs, room temperature

1 tbl. red wine vinegar

2 oz. Parmesan, grated

1 green onion, minced

1 tsp. Everything Bagel spice mix

2 oz. Parmesan, grated



Directions:

1) Thaw the puff pastry (40 minutes).

2) Slice the tomatoes and lay them out on a kitchen towel-lined cookie sheet. Press out excess moisture with another kitchen or paper towel. Sprinkle with 1 tsp. salt and let sit for 30 minutes, then press again to remove remaining moisture. Sprinkle garlic, basil, oregano, and pepper over the tomatoes.

3) Roll out the puff pastry, fit into a pie plate, and cut off the extra. Keep the pie crust in the freezer until ready to use.

4) Preheat oven to 350 degrees.

5) Mix together the cream cheese, Boursin cheese, eggs, wine vinegar, 2 oz. Parmesan, and minced green onion to make the filling.

6) Assemble the pie: Take the crust out of the freezer. Put one layer of tomatoes on the bottom, then half of the cream cheese filling, then another layer of tomatoes, then the rest of the filling, and then the rest of the tomatoes. Sprinkle the top with remaining Parmesan and Everything Bagel spices.

7) Bake for 35-40 minutes, until the crust is golden brown. Cool for at least 20 minutes before serving.