



# Tomato and Corn Pie

2 hours

Hands on

8

Portion(s)

2

Difficulty



## Ingredients

- 50 g [homemade mayonnaise](#)
- 2 tablespoon(s) lemon juice
- 250 g all-purpose flour, + extra for rolling out dough
- 1 tablespoon(s) baking powder
- 1/2 teaspoon(s) salt
- 120 g butter, separated into 90 g chilled cubes and 30 g melted
- 180 g milk, 3,5%
- 800 g tomatoes, medium
- 100 g corn, drained
- 1 bunch basil, finely chopped
- salt
- pepper
- 200 g cheddar, grated

## Διατροφικός πίνακας

Nutrition information per 100 gr.

186 Calories (kcal)	11.7 Total Fat (g)	6.9 Saturated Fat (g)	13.8 Total Carbs (g)
9%	17%	34%	5%
2.2 Sugars (g)	5,4 Protein (g)	1.1 Fibre (g)	0.46 Sodium (g)
2%	11%	4%	8%

## Method

Photo credit: G. Drakopoulos - Food

Styling: T. Webb

- In a bowl, mix the mayonnaise and lemon juice together. Set aside.
- Combine the baking powder, flour and salt in a large bowl.
- Add the 90 g of chilled butter. Rub the butter and flour together between your fingers until the mixture resembles coarse breadcrumbs.
- Add the milk and stir with a spatula and finish by kneading with your hands until you create a smooth dough.
- Divide in half. Wrap one half in plastic wrap and refrigerate.
- Roll out the other half into a round sheet 30 cm in diameter. Dust with more flour to roll out easier.
- Grease and flour a tart pan or dish. Use the rolling pin to help you transfer the dough to the tart dish. Press on to bottom and sides of dish. Cut away the dough hanging over the edge.
- Refrigerate tart dish.
- While the dough is chilling and becoming firm, bring a [pot](#) full of water to a boil.
- Using a sharp [knife](#), make 2 incisions, crisscrossing each other on the bottom of each tomato. Submerge into boiling water for a few seconds.
- We are doing this so that their skin can be removed easier.
- Remove tomatoes from boiling water and put them in a bowl full of ice water immediately. Peel skin off easily with a knife.
- If you don't mind the tomato skin you can leave it on, but we do suggest you remove it.
- Cut each tomato into 4 wedges, 3-4 mm thick. Remove as much of the juice and seeds with your fingers or a spoon. This is important to do when tomatoes are in season and very juicy because you don't want all the juices to escape into the pie while it's baking and soften the pie crust.
- Spread half of the tomatoes on the tart base, overlapping each other slightly so no spaces are left in between.
- Add half of the grated cheese, half of the basil, half of the corn, half of the chives and season with some salt and pepper.
- Cover with remaining tomatoes and then add the remaining ingredients.
- Spread the mayonnaise and lemon mixture over the top.
- Preheat oven to 200\* C (390\* F) Fan.
- Roll out the other half of the dough as you did the first. Place over filling.
- Fold overhanging dough carefully under bottom dough.
- Pinch both sheets of dough together with your fingers all around the edge of the pie so that the filling doesn't spill out.
- Make 4 holes on the top of the dough to allow the steam to escape while baking.
- Brush top of pie with melted butter.
- Bake for 30-35 minutes, until golden.
- Remove from oven and cool on a wire rack.
- Serve at room temperature or warm.