

## **TARTE AUX TOMATES**

( Crunchy tomato pie with cheese)

### **Ingredients:**

Filo dough 7 sheets  
1 stick of melted butter  
1 Tbs of Dijon mustard  
10 oz of Mozzarella or mild Cheddar (white)  
6 –8 oz of aged white Cheddar cheese  
Fresh beef Tomatoes about 3-4  
Fresh Basil and garlic

### **Step 1**

Melt butter in the microwave until it becomes liquid. Wisk the Dijon mustard with the melted butter.

### **Step 2**

Use a **deep** 9-inch pie plate and place Filo sheets one by one in the plate after they have been buttered with a brush. Make sure they are staggered.

### **Step 3**

Slice tomatoes  $\frac{1}{4}$  inch and grate cheeses freshly. Do not use pre- shredded cheeses it will not taste the same. Mount the pie by layers by adding cheese on top of each layer of tomatoes. Add salt and pepper, fresh chopped basil, and fresh or powdered garlic on each layer.

### **Step 4**

Fold in the Filo dough to the center once pie has all ingredients., then add remaining dough on top of the pie to finish. Sprinkle a bit of olive oil on top. Cook in the oven at 350 F for 30- 40 minutes. It will be ready when the crust is golden brown. Let it cool for a few minutes before serving.

**ENJOY!!!!!!!!!!!!**

**Recipe from France Lefebvre March 2014.**