

MIXED TOMATO COBBLER WITH GRUYÈRE CRUST

Serves 8

You must allow this to cool to room temperature before serving which makes it a great
bake ahead dish

For the dough:

- 2 c. Flour
 - 2 ½ tsp. Salt
 - 2 ½ tsp. granulated Sugar
 - 1 ¼ c. grated Gruyère Cheese
 - 1 c. (2 sticks) unsalted Butter, very cold and cut into pieces
- Have 1/3 of a cup of Ice Water at the ready

For the filling:

- 1 Tbl. unsalted butter
 - 1 large Onion, diced
 - 3 Garlic cloves, minced
 - 2 lbs. assorted Cherry Tomatoes (I like to mix up colors as well as sweet/tart, but use what you like)
 - ¼ c. plus 2 Tbl. flour
 - ½ c. chopped fresh Basil (or try sage, rosemary or thyme)
 - 1 ½ tsp. sugar
 - 1 ½ tap. Salt
- Freshly ground pepper to taste
- 1 Large Egg, beaten with 1 tsp. water

For the dough:

In the bowl of the food processor, combine the flour, salt, 1 c. of cheese and sugar on a quick pulse just to blend. Add the cold butter and pulse again until (as always) it resembles crumbly course meal (8-10 seconds). Add and pulse a couple of times each, with the ice water using a tablespoon of water at a time until dough holds together without becoming wet or sticky (no more than 30 seconds). Divide dough into two equal balls. Flatten each into a disk, wrap in plastic and refrigerate for at least an hour.

For the filling:

Melt the tablespoon of butter in a large skillet over medium heat. Add onion and garlic. Cook, stirring occasionally, until translucent, approximately 5-7 minutes. Transfer to a bowl and cool slightly. Place tomatoes in a large bowl and toss with the flour, 1 ½ tsp. salt, sugar, basil (or herb of your choice), and pepper to taste. When the onion and garlic are cooled, add to the tomatoes and toss to combine.

To finish:

Transfer tomato mixture into a deep 9 ½ - 10 " pie dish. Set aside. Preheat oven to 375 degrees. Roll out half of the pastry into a circle 1" larger than the pie dish. Remaining dough can be frozen up to 1 month. Transfer the rolled out dough to top of filled pie dish; tuck in edges to seal and make a decorative edge if desired. Make 3 to 4 small slits in the crust. Brush egg wash over crust, sprinkle the crust with the remaining ¼ cup of cheese. Place on a baking sheet to catch drips and bake until crust is golden and insides are bubbling, about 50 minutes. Cool before serving.