

## Cheddar Cheese Tomato Tart

Serves: 6-8

Adapted from Pie Squared by Cathy Barrow

### Ingredients:

#### Crust:

- 1 ½ cups all -purpose flour
- ½ cup pastry flour
- 1 teaspoon sea salt
- 12 tablespoons of cold unsalted butter cut into small cubes (1 ½ sticks)
- 1 oz. (about ¼ cup) cup of sharp cheddar cheese grated
- ½ cup cold water

#### Filling:

- ¼ cup mayonnaise
- 1 lb. tomatoes sliced thinly (not cherry tomatoes—see above)
- 2 scallions sliced
- ½ heaping cup of sharp cheddar grated

#### Egg Wash:

- 1 egg yolk
- 1 tablespoon of water
- Flaky salt for sprinkling on the crust

### Instructions:

In a large bowl add both flours and the sea salt. Whisk to combine. Add the butter. Mash the cubes of butter with your finger, distributing it throughout the flour. Add the cheese and toss to combine. Now add the water a bit at a time until the dough starts to come together. Mold into two disks of approximate equal size, wrap in plastic wrap and chill for 2 hours.

#### Preheat oven to 400°

Roll out one of the chilled disks on a lightly floured surface into a 13” circle. Place it in an 11” tart pan with a removeable bottom. Trim the edges, leaving 1/2 “hanging over the edge.

Put the pan in the fridge while working on the top crust.

Roll the top crust into a 12”x9” rectangle. Put it on a baking sheet and put back into fridge. Now take out the tart pan.

Spread the mayonnaise over the entire bottom of the tart. Place the tomatoes over the top of the mayonnaise in a single layer, cutting the last few bits of tomato to fit in the leftover spaces.

Sprinkle with the cheese and the scallions. Now take out the top crust and place it on a lightly floured surface. Using a sharp knife, cut 10-12 long strips of dough, 12" long, 1/3" wide. To make the lattice crust, start across the middle of the tart; place a piece of dough, twisting it while you lay it across the pie. Work quickly so that the dough doesn't get too soft. Cover with 5-6 slices and then turn the tart pan 90 degrees and repeat. Crimp the edges and then brush with egg wash and sprinkle with Malden salt. Bake for 35-40 minutes until golden brown. Best eaten at room temperature.