

TTNY TOMATOE PIE

1 14 Oz. package rolled refrigerated unbaked piecrust (two crusts)
4 Oz. feta cheese, crumbled
2/3 cup finely shredded Parmesan cheese
¼ cup mayonnaise
1 egg separated
1 Tbsp. chopped fresh oregano
4 cups assorted tiny tomatoes
1 to 2 Tbsp. drained capers
1/4 tsp. Basil olive oil
Fresh basil leaves

1. Let piecrusts stand at room temperature 15 minutes. Meanwhile, preheat oven to 375 * in a medium bowl stir together feta, 2 tbsp. of the parmesan, mayonnaise, egg yolk, oregano, ¼ tsp of basil olive oil and ¼ tsp. black pepper . Unroll one pastry into a 9 in. pie plate. Ease into plate, pressing lightly into bottom and sides, crimp edge as desired. Sprinkle crust with remaining parmesan cheese.
2. Spoon feta mixture into pie plate, spreading over parmesan. Top with tomatoes and capers. Sprinkle with ½ tsp. kosher salt. Using round cutters cut rounds from remaining pastry, place on filling in a small bowl whisk together the egg white and 2 tsp. water; brush over top pastry.
3. To prevent over browning, cover edge of pie with foil Place a foil-lined baking sheet on the rack below pie in oven. Bake 35 minutes. Remove foil. Bake 45 minutes more or until crust is golden brown. Cool 2 hours on a wire rack. Before serving sprinkle fresh cut basil leaves over Pie. Store any leftovers in the refrigerator. Makes 8 servings.

A Toast to All Things adaptation from Better Homes and Gardens