



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Cherry Tomato, Bocconcini, and Zucchini Pie –

2 tbl. extra virgin olive oil
1 shallot, finely chopped (about ¼ cup)
1 small zucchini (7 ½ oz.), halved lengthwise and cut crosswise into ½ inch thick half-moons
1 ½ lbs. cherry tomatoes, (plus cherry tomatoes on the vine for garnish – optional)
½ cup grated Parmesan cheese
4 oz. bocconcini
3 tbl. fresh basil, chopped
1 tsp. finely grated lemon zest
¼ cup plus 2 tbl. all-purpose flour, plus more for work surface
1 tbl. sugar
Coarse salt and freshly ground black pepper
Cheese Short Crust made with Parmesan cheese (recipe below)
1 tbl heavy cream
1 large egg yolk

1. Heat 1 tbl. oil in a medium skillet over medium heat. Add shallot; cook, stirring occasionally, until softened, about 3 minutes. Add zucchini; cook, stirring occasionally, until light golden and liquid has been released, about 5 minutes. Transfer to a large bowl; set aside.

2. Halve one-third of the tomatoes. Stir halved and whole tomatoes, cheeses, basil, lemon zest, flour, and sugar into shallot-zucchini mixture. Season with salt and pepper and set aside.

3. Roll out dough on a lightly floured surface to a 13 inch circle, about ¼ inch thick. Make seven 3-inch long cuts around edge of dough, evenly spacing. Trim to make 7 rounded flaps. Transfer to a 10 inch pie plate. Drizzle crust with remaining tablespoon of olive oil. Spread with filling. Fold in flaps of crust, slightly overlapping. Put tomatoes on the vine in center. Refrigerate until cold, about 20 minutes.

4. Preheat oven to 375°. Whisk cream and egg yolk in a small bowl. Brush with egg wash. Bake pie on a rimmed baking sheet until crust is golden brown and juices are bubbling, about 45 minutes.

Cheese Short Pastry Crust

2 ¼ cups flour
½ cup grated Parmesan cheese
Pinch of sugar
1 tsp. salt
¾ cup cold unsalted butter
1 egg yolk
¼ to ½ cup ice water

Pulse flour, cheese, sugar, salt, and butter, in a food processor until mixture resembles coarse meal. Add egg yolk; pulse to combine. With processor running, drizzle in ¼ cup water until dough just comes together. (If dough is still crumbly, add up to ¼ cup more ice water, 1 tbl. at a time). Do not process for more than 20 seconds. Wrap in plastic. Refrigerate until cold, about 30 minutes.

Credit: Martha Stewart Living