



2018 Tomato Recipe Contest



First Place Winner: Ralph Antonelli & Angel Riffey

TOMATO PIE

3 slices cooked bacon chopped
2 lbs yellow tomatoes skin removed
1 lb red tomatoes skin removed
¼ cup sugar
¼ tsp allspice
2 garlic cloves minced
1 T corn starch, mixed with 1 tbsp water
1 tsp mixed seeds (pumpkin, sunflower, pine nuts)
1 cup pesto cream cheese (see recipe below)
Salt and pepper
1 pie crust
6 fried green tomatoes
Parmesan cheese

Mix tomatoes with cornstarch solution, then mix in sugar, garlic, and allspice. Salt and pepper to taste. Layer the pesto in the pie crust. Top with the tomato mixture. Add another layer of pesto and tomato mix. Top with fried green tomatoes. Bake at 420° for 20 minutes. Sprinkle bacon on top. Finish with a sprinkling of seeds and parmesan cheese. Bake 5 more minutes.

PESTO CREAM CHEESE

2 cups packed basil leaves
¾ cup olive oil
2 cloves garlic
½ cup parmesan cheese
½ cup mixed seeds (pumpkin, sunflower, pine nuts)
1 cup softened cream cheese
Salt and pepper to taste

Combine all ingredients into food processor and mix until thoroughly blended. Add cream cheese and blend, adding olive oil for desired consistency. Add salt and pepper to taste.





2018 Tomato Recipe Contest

2nd Place Winner: Chris Yountz



COUNTRY TOMATO GALETTE

- ½ portion of pate brisee dough
- 500 g country ham, sautéed until done but not overly browned or crispy
- 454 g fresh tomatoes, unpeeled
- 2 g coarse ground black peppercorns (2 g equals not quite ½ tsp)
- 1 g kosher salt
- 2 g dried oregano
- 2 g finely chopped fresh rosemary
- 1 g finely chopped fresh thyme
- 3 g fine breadcrumbs
- 50 g grated Parmesan cheese
- 1 large egg, beaten

Sautee the country ham and drain on paper towel. Finely chop the ham in a food processor until crumbly; set aside. Slice tomatoes to ¼" thickness with a very sharp knife and set aside. Roughly chop the parsley, sage, rosemary, and thyme. On a clean surface lightly dusted with all-purpose flour, roll out the pate brisee dough disc to a 10" circle. Thin the outer 1" of the circle so there is a thinner border. Carefully transfer circle to a parchment lined baking pan or cookie sheet. Refrigerate for 10 minutes.

Preheat oven to 375^o F. In the center of the dough, spread the breadcrumbs and leave a 1" border uncovered. Spread the country ham uniformly, then sprinkle half of the Parmesan on top of the ham. Starting from the center, place the tomato slices in concentric circles, overlapping each slice by half, making sure the tomatoes totally cover the edge of the ham-parmesan-breadcrumb mixture. Sprinkle a pinch of ground black peppercorns and the mixed herbs over the tomatoes. Sprinkle remaining Parmesan over the top of the tomatoes.

Lift the edges of the dough and fold them inward over the filling, pleating as you go, to create a folded-over border. Brush edge of galette with beaten egg. Bake 35 – 40 minutes, rotating pan halfway through. The edges of the dough should be browned and the dough cooked fully through. Remove from oven and allow to rest for 10 minutes before slicing. Serve with a cool crème fraiche tzatziki sauce.





2018 Tomato Recipe Contest

2nd Place Winner: Chris Yountz



PATE BRISEE (makes 2 10" pie pastries)

YOU WILL NEED A DIGITAL SCALE AND A METRIC MEASURING CUP IN ORDER TO MAKE THIS PASTRY. Follow the rules for French cooking: reading the recipe twice and then assembling and prepping the ingredients. This is not a quickly made pie crust, it's a French pastry. The actual time spent working comprises only about 30 minutes; the remaining roughly 4 hours is spent waiting for the dough to chill and the crust to bake, but the time and effort are very noticeable and well worth it. Throughout the dough making process, you must keep all ingredients as cold as possible to prevent the butter from melting.

Ingredients:

250 g all purpose flour, sifted after weighing

168 g cold butter (not softened), diced ½" and chilled in the freezer for 30 minutes

36 g cold butter (not softened), sliced 1/8". Separate the slices and chill in the freezer 30 minutes.

3 g Kosher salt

90 ml ice water (Place an ice cube in water, let stand 7 minutes. Remove ice, then measure)

OPTIONAL: 200 g granulated sugar, ONLY if cooking a sweet pie (if using sugar, reduce the blind baking time by 10 minutes)

Instructions:

Place the blade and bowl of a food processor in freezer for 3 minutes. Remove and add flour, salt, and chilled cubes of butter. Put back in freezer for 1 hour or until all is thoroughly cold. You must keep all ingredients as cold as possible throughout the dough-making process. Assemble the food processor and pulse until coarse crumbs are visible; bits of butter should be roughly pea-sized. Add the chilled butter slices. Add water a little at a time and mix just until dough comes together smoothly, no more than four one-second pulses. **DO NOT POUR THE WATER IN ALL AT ONCE.** Trickle the water in – you may not need to use all of it.

Remove dough from processor bowl; divide the dough in half. Form each half of dough into a smooth ball. Flour hands and board as needed. Press each ball into a disk about 4 cm thick. If making a double-crust pie, wrap, refrigerate, and reserve 1 dough disk for using as the top crust. Wrap the disks in plastic and refrigerate for at least 2 hours. This allows the flour to hydrate and prevents the dough from shrinking, warping, and pulling away from the pie dish when you bake it. The dough disks will be very firm when you remove them from the refrigerator.

Flour your work surface. Starting with your rolling pin in the center of the disk, roll towards the edge **ONCE** in one smooth motion. **DO NOT PRESS DOWN HARD. DO NOT ROLL BACKWARDS.** Lift the dough and rotate it one-quarter turn. Again, starting with your rolling pin in the center of the disk, roll towards the edge **ONCE** in one smooth motion. **DO NOT ROLL BACKWARDS.** Repeat this process until you have rolled the dough disk out into a circle approximately 4" wider than your pie dish (2" from the edge of the pie dish at all points).



2018 Tomato Recipe Contest

2nd Place Winner: Chris Yountz



PATE BRISEE Continued

Roll-out dough on floured surface until about 3 mm thick in the center, tapering to a thinner edge for the outer 2". Place the dough in pie dish and mold dough into desired shape in the dish. Fold edges under the sides at the rim of the dish OR allow the dough to hang over the dish's rim and trim away excess dough. Refrigerate, uncovered, for at least one hour. Three hours is the optimum amount of time and will yield a flakier crust. It should be covered in plastic wrap after the first hour, or once the dough has hardened.

IMPORTANT: DO NOT DOCK (PERFORATE) THE CRUST. If making pecan or apple pie, blind baking is not necessary; just add filling to dough shell and bake as needed. For quiche, pumpkin pie, and other liquid fillings, blind bake to ensure a flaky, crispy bottom crust that won't leak; then fill and bake as needed. To blind bake: place weights on dough. Flatten a sheet of aluminum foil over the crust, making sure that the foil covers the edges of the crust. Fill entirely with pie weights or dry beans (all the way to the top edges of the pie dish). Bake at 350°F for 45 minutes. Remove from oven. Remove the foil and weights. Bake another 5 minutes for a perfectly crispy, flaky crust. Allow to cool 15 minutes or until the crust is cool to the touch, then fill and bake as your recipe instructs.





2018 Tomato Recipe Contest
Honorable Mention: Renee Tilley



TOMATO TART

- 1 puff pastry
- 2 large onions
- ½ cup shredded Swiss cheese
- ½ cup shredded Monterey Jack
- ¼ cup shredded Parmesan cheese
- 2 cups tomatoes

Sautee onions until caramelized. Prepare puff pastry. Layer cheeses, onions, tomatoes. Bake 425⁰ for 20 to 25 minutes. Sprinkle with feta cheese after cooled.



2018 Tomato Recipe Contest
Bloody Mary Contest Winner: Cathy Robertson



LMJ BLOODY MARY

- 6 oz. MoTiV8 Juice (tomato, basil, celery, lime, Himalayan pink salt)
- 1 ½ oz. vodka
- ¾ tsp freshly grated horseradish
- 2 dashes balsamic vinegar
- 1 c. ice cubes
- Garnish: Basil, Mozzarella, Avocado

