



Mrs. K's Tomato Pie
[Tomato & Fontina Cheese Tart]

Pastry:

1 $\frac{3}{4}$ cup all purpose flour
 $\frac{1}{4}$ teaspoon salt
12 tablespoons (1 $\frac{1}{2}$ sticks) cold butter cut in small pieces
about 4 tablespoons ice cold water

Make pastry as for a pie crust. Press into or roll out to fit a 9 or 10 inch pie or tart pan. [Brush pastry with spicy brown mustard, just to coat]

Topping:

Cover pastry with 2 cups loosely packed, shredded Fontina cheese
Slice 8 medium tomatoes really thin
Arrange slices of tomato on top of cheese overlapping, in concentric circles.

Sprinkle with:

1 tablespoon minced garlic
2 teaspoons chopped fresh marjoram or basil
2 teaspoons extra-virgin olive oil

Bake at 400 degrees for about 40 minutes. Cool slightly before serving; also good at room temperature.