HEIRLOOM TOMATO & PROVOLONE TORTE WITH HERB CRUST

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6-8 servings

2 cups all-purpose flour, plus more for dusting
2 tablespoons sugar
3 teaspoons chopped fresh rosemary
Kosher salt and freshly ground pepper
1 ½ sticks cold unsalted butter, cut into small pieces
2 large eggs, plus 1 egg yolk
3 cups assorted heirloom tomatoes
3 cups shredded provolone cheese, about 12 ounces
½ cup grated pecorino romano or parmesan cheese
¼ cup panko breadcrumbs
1/3 pound thinly sliced capicola ham, cut into strips
2 teaspoons extra-virgin olive oil

Directions:

- Combine the flour, sugar, 1 teaspoon rosemary, ¼ teaspoon salt, and ½ teaspoon pepper in a food processor and pulse until just combined
- Add the butter and pulse until the mixture looks like coarse meal
- Whisk the eggs and egg yolk in a small bowl
- With the motor running, add the eggs to the food processor and process until the dough just gathers into a ball
- Turn out onto a lightly floured surface and gently knead until soft and pliable
- Press the dough into the bottom and about halfway up the side of a 9-inch springform pan
- Cover and refrigerate the crust until very cold, at least 1 hour or overnight
- Slice the tomatoes and spread them out on a baking sheet in a single layer
- Sprinkle lightly with salt and set aside until they release some of their juices, about 30 minutes
- Meanwhile, combine the provolone and all but 1 tablespoon of the pecorino in a bowl
- Add the remaining rosemary
- Pat the tomatoes gently with paper towels to absorb the excess moisture
- Preheat the oven to 400 degrees F
- Sprinkle 1 tablespoon panko in the crust then top with one third of the tomatoes
- Scatter half of the ham over the tomatoes then half of the cheese mixture

- Repeat with the remaining 3 tablespoons panko, another one third of the tomatoes and the remaining ham and cheese
- Drizzle 1 teaspoon olive oil
- Top with a final layer of tomatoes and sprinkle with the reserved 1 tablespoon pecorino
- Drizzle with the remaining olive oil
- Transfer the pan to a baking sheet and bake until the crust is golden and the cheese is melted, about 35 minutes
- Transfer to a rack and let cool about 1 hour then remove the springform ring