Tomato Pie



FOODSERVICE

SERVING SIZE: **12**

Ingredients

- As Needed **DOUGH**
- 3 1/2 cups All purpose flour
- 2 teaspoons Salt
- 1 teaspoon Rapid-Rise Yeast
- 2 1/4 tablespoons Extra Virgin Olive Oil
- 1 1/2 cups Water
- As Needed **SAUCE**
- 2 tablespoons Extra Virgin Olive Oil
- 2 tablespoons Unsalted Butter
- 2 teaspoons Minced Garlic
- 1 tablespoon Dried Oregeno
- As Needed Red Pepper Flakes
- 3 1/2 cups **Furmano's Whole Peeled Tomatoes**
- 1 tablespoon Sugar
- 1/4 cup Onion
- As Needed Kosher Salt
- 1/4 cup Finely Grated Pecorino Romano Cheese
- 2 cups **Furmano's Whole Peeled Tomatoes**, Sliced, from separate can
- 2 tablespoons Chopped Basil

In This Recipe



Choice Whole Peeled Tomatoes In Juice

Preparation

1. For the DOUGH: Combine flour, salt, and yeast in athe bowl of a stand mixer fitted with the dough hook attachment. Whisk to combine.
2. Add olive oil and water. Knead on low speed just until dough comes together, about 3 minutes.
3. Let dough rest for 10 minutes.
4. Then knead once more on low speed for 10 minutes. Dough should pull away from sides of bowl but stick to bottom.
5. Remove dough hook, cover top of mixing bowl tightly with plastic wrap, and let rise in the refrigerator for at least 4 hours and up to 24 hours. Meanwhile, make the sauce.
6. For the SAUCE: Heat olive oil and butter in a medium saucepan over medium-high heat until butter melts.
7. Add onion, garlic, oregano, and red pepper flakes. Cook, stirring constantly, until softened and fragrant, about 1 minute.
8. Roughly puree Furmano's Whole Peeled Tomatoes in a food processor or blender and add to saucepan.
9. Simmer about 45 minutes until rich and thick, stirring occasionally. Season to taste with Kosher salt. Cool in fridge while dough rises.
10. Two hours before baking, remove dough from the fridge. Generously grease the inside of a 13x8 inch rimmed baking sheet with olive oil (about 3 tablespoons).
11. Turn dough out onto lightly floured surface. Form into flat ball and transfer to baking sheet.
12. Coat the ball on all sides with olive oil. Loosely cover with plastic and let dough rise in a warm spot for 1 hour. The dough should spread out.
13. Carefully stretch and push the dough into the corners and edges of the pan. Cover loosely and let rise for 1 hour longer.
14. Meanwhile, adjust oven rack to upper middle position and preheat oven to 450 degrees.
15. When dough has risen, gently dock center with fingertips and preheat oven to 450 degrees.
16. Spread sauce generously over dough, leaving the raised 1-inch edge unsauced and top with sliced tomatoes.
17. Bake until edges are light golden brown and crisp, about 20 minutes, rotating pan at 10 minutes. Cool at room temperature at least 15 minutes.
18. Sprinkle with romano cheese, slice and serve.

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