

# Colourful Tomato Pie With Phyllo Crust - Everything I Love In One Recipe

## Ingredients:

Difficulty: Medium

(serves 6-8, the pie dish is 24cm in diameter)

75 gr. butter

7 phyllo sheets

250 gr. ricotta cheese

1 egg

1 tsp salt

2 tsp dried oregano

150 gr. grated mozzarella

about 250 gr. colourful mixed tomatoes (big ones are sliced thin, cherry tomatoes are cut in 2)

a handful of basil leaves for topping (optional)

## Instructions:

1. Preheat the oven to 200C.
2. Melt the butter in a small saucepan. Grease a 24cm pie dish with some of this melted butter.
3. Put 7 layers of phyllo sheets on top of each other, sticking the layers with melted butter, then transfer it to the pie dish. The detailed steps of how to make this is shown in this recipe: <https://mydearkitcheninhelsinki.com/2018/09/23/pumpkin-pie-with-phylo-crust-autumn-continues/> In that recipe I used 6 layers, so you will just add 1 more layer on top of those for this recipe, as you did with the previous layers.
4. When the phyllo crust is ready on the pie dish, prepare the filling. In a mixing bowl, put ricotta and egg and whisk well.
5. Add salt and oregano and continue whisking.
6. Add grated mozzarella and whisk again, until all the ingredients are mixed well.
7. Pour the filling into phyllo crust. Spread evenly and smoothen the surface using a spatula or the back of a spoon.
8. Arrange the tomatoes on top in any way you like. Press them into the filling so that they combine well.
9. Brush the edge of the crust with remaining melted butter. Put in the oven, in medium rack and bake for 30-35 minutes, until the tomatoes are soft and cooked and crust is golden brown. After baking, let the pie cool for about 20 minutes before gently taking out of the dish. If you greased the pie dish well, the pie should easily come out. But if you can't take it out, it's fine, slice and serve from the dish, no worries. Top with fresh basil leaves if you like. Enjoy!