



Tomato Basil Torte

1 Unbaked refrigerated pie crust

1½ cups shredded mozzarella cheese (6 oz.)

5 medium size Roma tomatoes

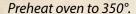
1 cup loosely packed fresh basil leaves

4 garlic cloves

½ cup mayonnaise

1/4 cup grated Parmesan reggiona cheese

1/8 tsp ground white pepper



Unfold pie crust according to package directions. Place in a 9 inch quiche dish or glass pie plate. Flute the edges and bake crust at 350° for 9 to 11 minutes. Remove from oven and sprinkle with ½ cup shredded mozzarella cheese. Set aside to cool.

Reheat oven to 375°. Cut tomatoes into wedges; drain on paper towel. Arrange tomato wedges atop melted cheese in the baked pie shell. In a food processor,



combine basil and garlic cloves, process until coarsely chopped. Sprinkle over tomatoes.

In medium mixing bowl combine remaining mozzarella cheese, mayonnaise, Parmesan cheese and white pepper. Spoon over basil mixture, spreading to evenly cover the top.

Bake 35 to 40 minutes until top is golden & bubbly. Serve warm.