

# ★ U.K. ★ BBQ ★ Week ★



Indirect grill



Final Temp  
99°C/210°F



40 mins



£25



Serves 2-4

## RECIPE

### Tomato Pie



## INGREDIENTS

Knob of butter

150g (5½oz) mature Cheddar cheese,  
grated (shredded)

1 onion, grated (shredded)

100g (3½oz/½ cup) mayonnaise

Glug of Worcestershire sauce

1 tsp dried oregano

10 slices of day-old white bread  
(use a sourdough for next-level  
deliciousness), crusts removed, cut or  
ripped into cubes

6-8 ripe tomatoes, ends removed,  
sliced

1 spring onion (scallion), sliced

1 red chilli, sliced (optional)

Sea salt and black pepper

1. You'll need a medium ovenproof dish. I use a round cast-iron pan that's got a bit of depth to it. Grease the dish or pan with the butter and make sure you hit the sides so the pie doesn't stick to the pan.
2. Chuck the cheese, onion and mayonnaise into a large bowl. Add a glug of Worcestershire sauce, the oregano and a pinch of salt and pepper. Take your magic spoon wand and conjure up greatness (mix well).
3. Cover the base of the pan with half of the bread cubes. You only want one layer, as there's another to go.
4. Next, cover the bread with a layer of sliced tomatoes (saving your best looking slices for later), slightly overlapping.
5. Season with salt and pepper. Then throw on another layer of bread.
6. It's cheesy time! Using a spatula, cover the bread with half the cheese mix.
7. Now use your school art skills to make a perfect layer of your best tomato slices overlapping gorgeously on top of the cheese mix. Then slather the rest of the cheese mix on top of the tomatoes.
8. Finally, make it rain with spring onion and red chilli slices, and crack a bit more pepper on top.
9. Make sure your cooker is at around 190°C (375°F). Place the pie over the heat canyon on the indirect heat. (Heat canyon is with the coals banked at either side)
10. Place the lid on and cook for 25-30 minutes – the lid will help it turn golden on top.



Recipe kindly supplied by  
DJ BBQ from *Fire Food: The  
Ultimate BBQ Cookbook*  
(Quadrille, £15)

Photography © David Loftus

