

Silverbeet and Potato Torte

Recipe source: SAKGP Shared Table

Fresh from the garden Potatoes, silverbeet or spinach, spring onions, parsley, eggs

<u>Equipment</u>	<u>Ingredients</u>
Large bowls and colander	For the pastry:
Small bowls	200 g plain flour, plus extra for dusting
Salad spinner	½ tsp salt
Colander	1½ tbsp extra-virgin olive oil
Tea towels	½ cup cold water
Measuring spoons and cups	For the filling:
Measuring jugs	10 silverbeet leaves
Chopping boards	2 tsp salt
Vegetable knife	6 small or 4 medium potatoes
Vegetable peeler	peeled and cut into quarters
2 large mixing bowls	1 spring onion finely chopped
Rolling pins	150 g mozzarella, grated
Scissors	½ cup parsley leaves, finely chopped
Pizza trays	2 tbsp extra-virgin olive oil
Wooden spoon	freshly ground black pepper
	1 egg

What to do

To make the pastry:

Mix 200g flour and ½ tsp salt in a large bowl and then create a well in the middle of the flour.

Mix 1 ½ tbsp olive oil and ½ cup water in a small bowl and then pour them into the well in the centre of the flour.

Use your hands to incorporate the liquid into the flour and mix until the dough forms a ball.

Sprinkle flour onto a clean, dry workbench and knead the dough for 1 minute.

(You can use the dough immediately. Otherwise, wrap it in plastic wrap and leave it until needed.)

To make the filling:

Preheat the oven to 200°C.

Peel potatoes and cut into quarters.

Peel ½ onion and finely chop

Measure out 150g grated mozzarella

Wash and chop ½ cup parsley leaves

Separate the green leaves and white stems of the silverbeet with scissors.

Slice and finely chop the white stems into small pieces and place in a medium bowl.

Rinse each green piece of the silverbeet and dry in the salad spinner. Roll each

piece of silverbeet tightly and slice across the roll to form ribbons (this is called 'shredding').

Put the leaves in the medium bowl with the stems, add 2 tsp salt and mix.

Put the peeled and chopped potatoes in the saucepan. Fill it with cold water and add a pinch of salt. Bring the water to the boil over high heat. Reduce to a simmer and cook for 15 minutes.

While the potatoes are cooking, place the spring onion, mozzarella and parsley in a large bowl.

Drain the potatoes and, when cooled a little, chop into bite-sized pieces. Place in the bowl with the onion, mozzarella and parsley, then mix in a tablespoon of oil.

Rinse the wilted silverbeet leaves to remove the salt and squeeze dry with a clean tea towel. Add the silverbeet to the potato and cheese mix and grind over some pepper.

Beat the egg with a fork and add the egg and mix through thoroughly.

To make the torte:

Brush the pizza tray with oil. Separate the pastry into two pieces, one twice the size of the other. Roll the large piece of pastry into a circle and lift it onto the tray.

Use a tablespoon to spread the potato and silverbeet mix on top, leaving an edge of about 5 mm all the way round.

Roll the rest of the pastry into a circle lay it over the filling. Fold the bottom edge over the top then seal the edges with your fingers.

Prick the lid a few times with the fork. Brush with 2 tbsps olive oil.

Bake for 25 minutes. Serve and ENJOY!