



Silverbeet & Potato Torte

What to collect

Ingredients	Equipment
200g plain flour	scales
½ teaspoon salt	food processor
1 ½ tablespoons extra virgin olive oil	metric measuring spoons/cups
½ cup cold water	chopping board
	knife
15 silverbeet leaves, discard stems	grater
2 medium potatoes, peeled & cooked and cut into bite size pieces	medium saucepan
½ onion, finely chopped	peeler
150g mozzarella, grated	pastry brush
10 stalks parsley, leaves only, chopped	pizza tray
2 tablespoons extra virgin olive oil	rolling pin
pepper	wooden spoon
1 egg	

What to do

1. First, make the pastry. Weigh the flour and place into food processor. Add the salt and whiz for a few seconds. Combine the oil and water in the small bowl, then with the motor running, add to flour. Stop the machine when the dough forms a ball.
2. Flour the workbench. Transfer the dough to the workbench and knead for a minute, then place the dough in a large bowl. Cover with a dry tea towel and leave for 1 hour.
3. Preheat oven to 200C.
4. While the dough is resting, make the filling, peel the potatoes, cut into quarters and put into a saucepan of cold water with a pinch of salt. Place over high heat and cook for 15 minutes.
5. Separate the silverbeet leaves from their stems, rinse and dry the leaves in the salad spinner.
6. Discard stems, & shred leaves.
7. Peel and finely chop onion.
8. Grate mozzarella and parmesan.
9. Finely chop parsley and drain potatoes once they are cooked.

- 10. When they have cooled a little bit, chop them into bite sized pieces and place in large bowl with the onion, mozzarella, parmesan, silverbeet and parsley. Mix in a tablespoon of the oil and some pepper.**
- 11. Crack the egg into the bowl and mix all the ingredients together.**
- 12. Brush the pizza tray with oil.**
- 13. Roll out $\frac{2}{3}$ of the pastry into a large circle. Lift this pastry circle onto the oiled tray.**
- 14. Pile the silverbeet and potato filling on top leaving about a 5cm edge all the way around.**
- 15. Roll out the remaining pastry to form a lid, then lay the lid over the filling**
- 16. Roll the bottom outer edge up and over the top outer edge, then pinch together to make a good seal.**
- 17. Prick the pastry lid with a fork, brush it with the remaining oil and scatter lightly with salt.**
- 18. Bake for 25 minutes**
- 19. Allow to cool for 5 minutes, then use serrated knife to cut the tart.**