

silverbeet & potato torte (filling)

Equipment:

Scales, measuring spoons and cups, bowls, chopping board, knife, salad spinner, peeler, saucepan, grater, colander, wooden spoon,

Filling:

7 large silverbeet leaves

½ kg potatoes

1 tspn cooking salt

200g mozzarella

2 stalks parsley

2 TBLSPNS olive oil

1 egg

1 red onion

1 stalk of rosemary

5 mint leaves

black pepper

method:

Preheat oven to 200c.

Peel and wash potatoes, then cut into small pieces. Put into saucepan, ¼ fill with water and cook for 10-15 minutes until tender. Drain in a colander.

Wash all vegies & herbs, then dry. Peel and finely chop onion, put into a large bowl. Finely slice the leaves and stems of the silverbeet, add to onion and mix. Chop herbs and add to bowl. Add mozzarella, oil, salt, pepper and warm potatoes. Mix together, then stir through egg. This will make 1 pie.

Pile potato and silverbeet mix on to the middle of the base, leaving a 5cm border. Brush a little milk on the border.

Roll top out and over the filling. Roll the bottom edge up and over the top edge, and pinch together to make a good seal. Prick top with a fork and bake for 25 minutes until top is brown. Remove from oven. Allow to cool for 5 minutes, then use a serrated bread knife to cut.

silverbeet & potato torte

(pastry)

equipment:

large bowl, 1 baking tray, rolling pin, fork, scales, measuring spoon and cup,

Ingredients:

Pastry:

400g all purpose flour

1 tspn cooking salt

2 TBLSPNS olive oil

1 cup of cold water

method:

Weigh flour and place into large bowl. Mix in the salt with a fork. Make a well in the centre, and pour the water and oil in the middle. Stir into the flour. Sprinkle a little flour onto the bench, then knead for 1 minute. Put in bowl, cover with a tea towel and leave to rest for 1 hour.

Divide dough into 2; a slightly smaller top and a larger base. Roll out larger base into a circle (approximately 30cms) and lift onto greased tray. Pile potato and silverbeet mix on, leaving a 5cm border. Brush a little milk on the border.

Roll top out, and lie over filling. Roll the bottom edge up and over the top edge, and pinch together to make a good seal. Prick top with a fork and bake for 25 minutes until top is brown. Remove from oven. Allow to cool for 5 minutes, then use a serrated bread knife to cut.

Serve with green tomato relish, or a nice chutney.