

# Silverbeet and Potato Torte

**Season:** Winter

**Type:** Main

**Difficulty:** Medium

**Serves:** Makes 3 Tortes (30-40 serves)

**Recipe source:** Stephanie Alexander, [lifestylefood.com.au](http://lifestylefood.com.au)

<p><b>Equipment:</b></p> <ul style="list-style-type: none"> <li>• Colander</li> <li>• Chopping Boards</li> <li>• Sharp knives</li> <li>• Whisk</li> <li>• Small Mixing Bowl</li> <li>• Large mixing Bowl</li> <li>• Rolling Pin</li> <li>• 3 metal Pizza trays</li> <li>• Fork</li> <li>• Silicone brush</li> <li>• Food Processor</li> <li>• Scales</li> <li>• Measuring cup and spoons</li> <li>• 2 Medium Bowls</li> <li>• Large Saucepan</li> </ul>	<p><b>Ingredients:</b></p> <ul style="list-style-type: none"> <li>• 450g silverbeet or rainbow chard</li> <li>• Salt</li> <li>• 450g cooked Potatoes</li> <li>• 1 tablespoon Extra Virgin Olive Oil</li> <li>• 3 finely chopped Onion</li> <li>• 5-6 tablespoons finely chopped Parsley</li> <li>• 450g Mozzarella or Fetta Cheese</li> <li>• Freshly ground Pepper</li> <li>• 3 Eggs</li> </ul> <p><b>Olive oil Pastry</b></p> <ul style="list-style-type: none"> <li>• 600g Plain Flour</li> <li>• 2 teaspoons Salt</li> <li>• 5 tablespoons Extra Virgin Olive Oil</li> <li>• 1 1/2 cup cold Water</li> </ul>
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## What to do:

- **Pastry will be pre-made by previous group and Potatoes will be pre-cooked**
- Preheat oven to 200°C.

## Filling:

- Separate silverbeet stems from the leaves.
- Wash and trim stems, then chop finely. Toss in a colander with a teaspoon or two of salt and leave for a few minutes
- Wash leaves, then roll them up and slice finely.
- Dice the potatoes in 1-2 cm cubes, finely dice the onion and chop the parsley
- Quickly rinse silverbeet and squeeze it dry in a clean tea towel.
- Combine silverbeet with potato, onion, parsley and cheese (combine crumbled Fetta and Mozzarella to a total of 450g), then add a little pepper to taste.
- Whisk egg with 1 tablespoon oil and add to silverbeet mixture.

### **Making the Torte:**

- Divide the pastry into three even pieces for each Torte, oil the Pizza trays
- On a floured surface, roll out two-thirds of the pastry to a round that will easily cover the pizza tray, slightly over the edge.
- Roll remaining pastry to a round slightly smaller than the tray
- Spoon on 1/3 of the prepared filling, leaving a 2cm border around the pastry.
- Dampen border with water.
- Seal edges, then fold extra pastry from base to over sealed edges and press together.
- Pierce top here and there with a fork and brush with 1 tablespoon oil (or spray).
- Scatter with a little salt.
- Bake for 20-30 minutes until golden brown.
- Allow to rest for a couple of minutes before slicing.

### **Making the Pastry:**

- Place the flour and salt in the food processor and get water and oil ready.
- Start the blender and gradually add the oil then water, processing until a ball is formed.
- Take the dough out and break into pieces to knead for about 5 minutes until smooth.
- Place all the dough in a bowl and cover, then place in the fridge for the next class.

### **Boiling the potatoes:**

- Put a large pot of salted water (about 1 teaspoon) on to boil.
- Wash the potatoes, leaving the skins on and the potatoes whole.
- Boil the potatoes for 15-20 minutes until softened. Drain and place in a bowl and cover to cool.

### **Notes**

This is a very flexible recipe – it is really nice with leftover roast vegetables instead, and you can use a similar amount of any cheese you prefer.