Silverbeet and Potato Torte

Season: Winter
Type: Main
Difficulty: Medium
Serves: Makes 3 Tortes (30-40 serves)
Recipe source: Stephanie Alexander, lifestylefood.com.au

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>• Colander</td>
<td>• 450g silverbeet or rainbow chard</td>
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<tr>
<td>• Chopping Boards</td>
<td>• Salt</td>
</tr>
<tr>
<td>• Sharp knives</td>
<td>• 450g cooked Potatoes</td>
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<tr>
<td>• Whisk</td>
<td>• 1 tablespoon Extra Virgin Olive Oil</td>
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<tr>
<td>• Small Mixing Bowl</td>
<td>• 3 finely chopped Onion</td>
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<tr>
<td>• Large mixing Bowl</td>
<td>• 5-6 tablespoons finely chopped Parsley</td>
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<tr>
<td>• Rolling Pin</td>
<td>• 450g Mozzarella or Fetta Cheese</td>
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<tr>
<td>• 3 metal Pizza trays</td>
<td>• Freshly ground Pepper</td>
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<tr>
<td>• Fork</td>
<td>• 3 Eggs</td>
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<tr>
<td>• Silicone brush</td>
<td>Olive oil Pastry</td>
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<tr>
<td>• Food Processor</td>
<td>• 600g Plain Flour</td>
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<tr>
<td>• Scales</td>
<td>• 2 teaspoons Salt</td>
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<tr>
<td>• Measuring cup and spoons</td>
<td>• 5 tablespoons Extra Virgin Olive Oil</td>
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<tr>
<td>• 2 Medium Bowls</td>
<td>• 1 ½ cup cold Water</td>
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<td>• Large Saucepan</td>
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</table>

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.

• PTO
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.