



SMART 9 GREEN THUMBS GARDEN GROUP

We made this recipe using the parsley and silverbeet we have been growing in our garden. We hope that one day we will have grown the potatoes for it too.

The recipe comes from Stephanie Alexander's Kitchen Garden Cooking with Kids (can be borrowed from the school library) We thought you might like to try it at home.



Silverbeet and Potato Torte

Ingredients

Olive Oil Pastry

200g plain Flour
½ teaspoon salt
1 1/2 tablespoons extra virgin olive oil
½ cup cold water

Filling

15 silverbeet leaves 2 medium potatoes
2 teaspoons salt 10 stalks parsley
½ onion Freshly ground black pepper
1 egg 150g mozzarella cheese
2 tablespoons extra virgin olive oil

First make the pastry

Place the flour in a bowl. Add the salt. Combine the oil and water in a small bowl then add it to the flour a bit at a time mixing it in. Mix until it forms a ball.

Flour the workbench. Transfer the dough and knead for a minute. Place the dough in a large bowl. Cover with a dry tea towel and leave for one hour.

Preheat the oven to 200 degreesC.

Make the filling

Separate the silverbeet leaves from the stems. Slice the stems finely and place them in a medium bowl. Rinse the silverbeet leaves and dry them. Roll them in a loose bunch then shred with a large knife. Put the leaves with the stems and mix.

Peel the potatoes. Cut the potatoes into quarters and put in a pan of cold water with a pinch of salt. Cook for 15 minutes on high heat until they are tender.

Drain the potatoes and when they are cooled a little chop them into bite sized pieces. Peel and chop the onions finely. Grate the mozzarella. Rinse the parsley, dry it and chop finely. Put all the ingredients in the bowl with the silverbeet. Add a tablespoon of oil and the egg. Mix all the ingredients together.

Brush a pizza tray with oil. Roll out two thirds of the pastry into a large circle. Put this on the pizza tray. Pile the potato and silverbeet filling on top of the pastry leaving a clear edge all the way round. Roll out the remaining pastry to form a lid and lay it over the top. Roll the bottom edge up and over the top edge and pinch together to make a good seal. Prick the pastry lid with a fork. Brush with a little oil and sprinkle with salt. Bake for 25 minutes.

