**Potato and Rainbow chard Pie (Torte)**

**Ingredients**

150 g young silver beet, or young rainbow chard

1 Tbsp salt

250 g potatoes

extra-virgin olive oil

1 onion, finely chopped

2 tablespoons parsley, freshly chopped

150 g ‘stretchy’ cheese, mozzarella, chopped or grated

freshly ground black pepper

1 large egg

**Olive oil pastry:**

200 g plain flour

½ teaspoon salt

1½ tablespoons extra-virgin olive oil

½ cup cold water

**Method**

1. Whizz flour and salt in a food processor. Drizzle in oil and then water. Process for about 1 minute until mixture forms a ball. Transfer to a floured work surface and knead for 2–3 minutes until supple and smooth. Put into a bowl, cover with a clean tea towel and refrigerate for 30 minutes.
2. Separate rainbow chard stems from leaves. Wash and trim stems, then split them lengthwise and chop finely. Wash leaves, then roll them up and slice finely. Put stems and leaves into a colander and toss with 1 tablespoon salt. Set aside for 20 minutes. Meanwhile, boil potatoes in lightly salted water for 15–20 minutes until tender, then drain, peel and dice.
3. Preheat oven to 200°C and lightly oil a 28 cm pizza tray. Quickly rinse rainbow chard and squeeze it dry in a clean tea towel. Combine silver beet with potato, onion, parsley and cheese, then add pepper to taste. Whisk egg with 1 tablespoon oil and add to rainbow chard mixture. Taste for salt.
4. On a floured surface, roll out two-thirds of the pastry to a thin round that will easily cover the pizza tray. Roll remaining pastry to a circle a little smaller (this will be the top) than the pizza tray and put to the side. Spoon on filling, leaving a 2 cm border around pastry. Dampen border with water and drape the top over filling. Seal edges, then fold extra pastry from base over sealed edges and press together. **Pierce top here and there with a fork** and drizzle with 1 tablespoon oil. Scatter with a little salt. Bake for 20–30 minutes until golden brown. Allow to rest for 10 minutes before cutting.