Stephanie’s [Silverbeet and potato torte](https://www.stephaniealexander.com.au/what-to-cook/recipes/silverbeet-and-potato-torte/)

This lovely silverbeet and potato torte originates in northern Italy. The cheese is supposed to be a fontina from the Italian Alps, but the torte would also be delicious made with a stretchy cheese like mozzarella or a mild crumbly fetta. I have used rainbow chard from the garden instead of the silver beet, and the coloured stalks look very dramatic.

Ingredients

* 150 g young silver beet, or young rainbow chard
* salt
* 150 g potatoes
* extra-virgin olive oil
* 1 onion, finely chopped
* 2 tablespoons parsley, freshly chopped
* 150 g ‘stretchy’ cheese, fontina, asiago, **mozzarella**, chopped or grated (or Feta)
* 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

**Make the Pastry:**

* Blend flour and salt in a food processor.
* Add oil and water, processing until the dough forms a ball.
* Knead on a floured surface for 2–3 minutes until smooth.
* Chill in a covered bowl for 30 minutes.

**Prepare the Filling:**

* Separate and finely chop silverbeet stems and leaves.
* Toss silverbeet with 1 tablespoon salt and let it sit for 20 minutes.
* Boil potatoes in salted water for 15–20 minutes until tender. Drain, peel, and dice.

**Assemble the Pie:**

* Preheat oven to 200°C (390°F) and oil a 28 cm pizza tray.
* Rinse and squeeze dry the silverbeet.
* Mix silverbeet with potatoes, onion, parsley, cheese, and pepper. Whisk in 1 tablespoon oil and an egg. Adjust salt to taste.
* Roll out 2/3 of the pastry on a floured surface into a round. Place it on the tray, add filling, and leave a 2 cm border.
* Roll out the remaining pastry and place it over the filling. Seal the edges and fold them over. Pierce the top with a fork, drizzle with 1 tablespoon oil, and sprinkle with a little salt.
* Bake for 20–30 minutes until golden brown. Let it rest for 10 minutes before cutting.

**Serve.**