



## **Tarte aux blette**

**Serves 8**

**Preparation time 40 minutes**

**Cooking time 1 hour**

### **Olive oil pastry**

200 g plain flour

½ tsp sugar

¼ tsp salt

60 ml extra virgin olive oil

60 iced water

### **Blette filling**

2 tbsp extra virgin olive oil

2 brown onions, finely diced

50 g pinenuts

400 g sliverbeet, washed and cut into 1 cm pieces

2 cloves garlic, finely chopped

½ tsp sea salt

1 lemon, zested

180 ml cream

5 eggs

150 g parmesan

Salt and pepper, to season

Place the flour, sugar and salt and mix, add the olive oil and cold water and work together to form a dough. Place onto a disc, about 12 cm, wrap, and place in the fridge for minimum 1 hour to rest.

On a lightly floured bench top, roll the dough about 3 mm thick and line a 24 cm x 3.5 cm tart shell with the pastry. Press in the pastry and place back into the fridge to rest for 1 hour.

Pre heat an oven to 170 degrees convection.

Place a 2 pieces of parchment paper on top of the pastry shell and place in baking rice or beads and blind bake for 30 minutes. Meanwhile, prepare the filling.

Place a large pot on medium high heat, when hot, add the olive oil and onion, pinenuts, chard, and sauté until just wilted. Add the salt and garlic add the and sauté for about 1 minute or until wilted and slightly softened, zest over the lemon and set aside.

In a large bowl add the cream and eggs and whisk, add half the parmesan and silver beet mixture. Mix to combine. Season with salt and pepper.

Remove the paper and baking rice from the shell. Place the egg and silverbeet mix in the tart shell, sprinkle over the remaining parmesan and place in the oven. Cook for 30 minutes, or until crust is golden brown and the tart is cooked. Place on a wire rack to cool for 20 minutes. Serve warm or at room temperature.