

Silverbeet, corn & feta torte

Season: Summer/
Autumn

Serves: 30 tastes
in the classroom
or 6 at home

Fresh from the garden: corn, eggs, parsley, silverbeet or rainbow chard, spring onions

Recipe Source: Fiona Inglis, Kitchen Specialist, Findon Primary School: www.fionainglis.com

Fiona says:

A torte is very similar to a pizza, however it has a lid on top and sealed edges. It looks a little like a pie and you can fill it with whatever flavours you like! Silverbeet and corn is a winning combination with my students!

Equipment:

measuring scales, spoon
and cup
food processor
clean tea towel
chopping board
cook's knife
28 cm pizza tray
pastry brush
small bowl
whisk
mixing bowl
rolling pin
fork

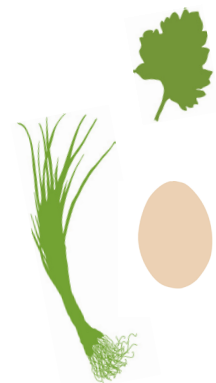
Ingredients:

For the olive oil pastry:

200 g plain flour
½ teaspoon salt
1½ tablespoons extra virgin olive oil
½ cup cold water

For the filling:

400 g silverbeet or rainbow chard,
washed and shredded
2 fresh corn cobs, kernels removed
extra virgin olive oil
2 spring onions, finely sliced
2 tablespoons parsley, finely chopped
200 g feta
freshly ground pepper and salt
1 large egg



What to do:

1. To make the pastry, whiz flour and salt in a food processor. Drizzle in oil and then water. Process for about 1 minute until the mixture forms a ball.
2. Transfer the dough to a floured work surface and knead for 2–3 minutes until supple and smooth.
3. Wash the silverbeet leaves and finely shred.
4. Remove the corn kernels from the cob – please be careful!
5. Preheat oven to 200°C and lightly oil a 28 cm pizza tray.
6. Combine the silverbeet with the corn kernels, spring onion, parsley and feta, and season to taste.
7. Whisk the egg with 1 tablespoon of oil and add to the silverbeet mixture.
8. Take two-thirds of the pastry and roll it out on a floured surface, to easily cover the pizza tray. Spoon on the filling, leaving a 2 cm border around the pastry.

9. Dampen the border with water.
10. Roll the remaining pastry to a pizza size a little smaller than the first and drape it over the filling. Seal the edges, then fold the extra pastry from the base to over the sealed edges and press it together.
11. Pierce the top of the torte with a fork and scatter over a little salt and a small drizzle of oil.
12. Bake for 20–30 minutes until golden brown.
13. Allow to rest for 10 minutes before cutting into wedges.

