**Silverbeet & Sweet Potato Torte**

**Type:** Main  **Serves:** 30 tastes

**Recipe source:** Goodfood.com

**Fresh from the garden:** Silverbeet (spinach), sweet potato, eggs, onion, parsley.

### Equipment:
- Whisk
- Fork
- Measuring spoons
- Sifter
- Measuring cups
- Wooden spoons
- Bowls
- Knives
- Chopping boards
- Colander
- Food processor
- Pizza trays

### Ingredients:

**Dough:**
- 200g (1 1/4 cups) plain flour
- 1/2 tsp salt
- 1 1/2 tbsp EV olive oil
- 1/2 cup cold water

**Filling:**
- 150g young silverbeet leaves and stalks
- 1 tbsp salt
- 1 medium sweet potato (150g), boiled whole, peeled and roughly chopped
- 1 medium onion, finely chopped
- 2 tbsp chopped parsley
- 150g crumbled "stretchy" cheese (such as fontina, asiago, mozzarella or feta)
- Ground black pepper
- 1 large egg
- 2 tbsp extra virgin olive oil
- Sea salt

### What to do:

**To make dough:**

1. Put flour and salt in bowl of food processor. Whizz and drizzle in the oil and then the water.
2. Continue to process the dough for about a minute until it forms a ball. Remove to a floured surface and knead for 2-3 minutes until it is supple and smooth.
3. Place in a bowl, cover with a cloth and refrigerate for 2 hours to relax the gluten.
4. Preheat oven to 200C. Lightly oil a 28-cm pizza tray.
To make the filling:
1. Finely shred and chop the leaves and stalks of the silverbeet. Place in a colander and toss with the tablespoon of salt. Leave for 20 minutes, then quickly rinse and squeeze dry in a clean cloth.
2. Transfer silverbeet to a bowl with the chopped potato, diced onion, parsley and cheese. Season with pepper.
3. Whisk the egg with 1 tablespoon of extra virgin olive oil and mix through filling.

To assemble:
1. Roll two-thirds of the dough on a floured surface into a circle that will easily cover the base of the pizza tray.
2. Spoon on the filling, leaving a 2cm border of dough.
3. Stretch back the edge of the dough over the filling, pleating it as you go.
4. Dampen with water. Roll remaining dough a little smaller and drape it over the filling. Press to seal with the pleated edge. Pierce here and there with a fork then drizzle the top of the torte with the remaining tablespoon of oil.
5. Scatter with a few grains of sea salt.
6. Bake for 20 minutes or until golden. Leave to settle for 10 minutes before cutting.