



Silverbeet, creme fraiche and thyme tart

Recipe from Vogue cookbook, adaption by Leonie Farrant

Ingredients

*Pastry**

2 1/2 cups plain flour

1 t salt

250g butter, chilled and cut into pieces

2 T iced water

Filling

1 red onion

3 clove garlic, peeled and crushed

A handful of thyme leaves, including stalks, leaves and flowers

750g silverbeet or spinach, ribs removed, leaves washed thoroughly, drained and chopped

2 eggs plus 1 egg yolk

6 T creme fraiche

Sea salt and ground pepper

375g kalamata olives, pitted

Method

1. Preheat oven to 190 C and grease a 30cm loose bottom tart tin.
2. Place pastry ingredients in a food processor and process until the mixture forms a ball. Wrap in plastic wrap and refrigerate for 20 minutes.
3. Roll out pastry to fit tart tin, press into the tin and prick the base with a fork. Bake blind for 20 minutes or until pastry is golden. Remove from the oven and allow pastry to cool in the tin.
4. Steam the silverbeet until just tender, drain in a colander and allow to cool.
5. Saute onion, garlic and most of the thyme in the butter until it is transparent and set aside.
6. Spread the silverbeet over the pastry base and top with onion mixture.
7. Combine the eggs with creme fraiche and salt and pepper to taste and pour over the filling. Scatter olives and remaining thyme on top.



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8. Bake the tart in the oven for 20 minutes or until it's cooked and the top is puffed and golden.

*If you don't have time to make the pastry use filo pastry, which give a good contrasting texture. Use 6-8 sheets of filo, brush each sheet with olive oil, lay in overlapping layers in the tin then follow directions to add filling. No need to bake before filling. Leave the filo sheets untrimmed as they bake crunchy and golden.