

Potato, Leek & Spinach Torte

Season: Summer/Autumn

Makes: 30 tastes or 6 serves at home

Fresh from the garden: dill, eggs, leek, parsley, potato, silverbeet

The crust of this savoury torte is filled with vegetables, herbs and cheese.

Notes: You can substitute the vegetables and herbs in this versatile torte recipe with whatever is bountiful in your garden. Little ones can tear the veggies and herbs with their hands, or snip them with scissors.

EQUIPMENT

metric measuring scales, cups and spoons
 clean tea towel
 chopping board
 cook's knife
 vegetable peeler
 grater
 whisk
 bowls – 1 small, 1 medium, 1 large
 fork
 mixing spoon
 plastic wrap
 small saucepan
 colander
 potato masher
 wooden spoon
 4 baking trays
 baking paper
 rolling pin
 pastry brush
 serving platters

INGREDIENTS

For the pastry:

4 tbsp olive oil
 1 cup cold water
 600 g plain flour, plus extra for dusting
 ½ tsp salt

For the filling:

1 medium-sized potato, peeled and quartered
 8 stalks silverbeet, leaves and stems finely sliced
 1 leek, finely sliced
 1 handful of parsley, roughly chopped
 1 handful of dill fronds, roughly chopped
 250 g mozzarella, grated
 1 tbsp olive oil, plus some extra for brushing
 ¼ tsp ground nutmeg
 2 tsp salt, plus a pinch for salting water
 pepper, to taste
 2 eggs, lightly beaten

WHAT TO DO

To make the pastry:

- Mix the oil and the water in the small bowl with the fork.
- Mix the flour and the salt in the large bowl. Create a well in the centre.
- Add the oil and water mixture to the well.
- Use your hands to incorporate the liquid into the flour until the dough forms a ball.
- Transfer the dough to a floured workbench and knead for a minute.
- Wrap the dough in plastic wrap and set aside.



To make the filling:

- Prepare all the ingredients based on the instructions in the ingredient list.
- Put the potato pieces into the saucepan, cover with cold water and add a pinch of salt.
- Bring to a boil, then reduce to a simmer and cook until the potato pieces are tender, about 15 minutes.
- Drain the potato and allow to cool. Transfer to the medium bowl and mash lightly.
- Add the silverbeet leaves and stems, leek, parsley, dill, mozzarella, oil, ground nutmeg, salt, pepper and eggs to the potato and mix well.

To make the torte:

- Preheat the oven to 230°C.
- Line the baking trays with baking paper.
- Divide the pastry dough into 4 balls.
- Roll one ball of pastry into a long sausage shape.
- Use the rolling pin to flatten the pastry into a long, flat rectangular sheet, approximately 30 cm long and 5 cm wide. The pastry should be about 1 mm thick.
- Place a quarter of the filling mixture along the centre length of the pastry sheet.
- Lift the long ends of the pastry over the filling and pinch together, encasing the filling in a sausage of pastry.
- Fold over and tuck in the short ends of the pastry and pinch to seal.
- Coil the pastry to form a scroll, brush the top of the pastry with some olive oil and place on a baking tray.
- Repeat with the rest of the dough and the mixture.
- Bake the tortes for about 20 minutes or until golden brown.
- Cool, slice and serve.

