Silverbeet and olive tart with parmesan crust

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Recipe by Valli Little - adapted by Jo

Ingredients

1 1/2 cups (225g) plain flour
1/2 cup (50g) grated parmesan
100g unsalted butter, chilled
1 tablespoon olive oil
1 red onion, finely chopped
2 garlic cloves, crushed
2 tablespoon finely chopped fresh thyme
silverbeet leaves, chopped
2 eggs, plus 1 egg yolk
1 cup (250ml) thin cream
kalamata olives, pitted, sliced

Method

Preheat the oven to 190°C.

Place flour, parmesan and butter in a food processor with a pinch of salt and process until mixture resembles fine breadcrumbs. Add 3-4 tablespoons chilled water and process until pastry comes together in a smooth ball.

Roll out pastry on a floured board and use to line a shallow, round loose-bottomed tart pan.

Place a sheet of baking paper in the tart shell, fill with raw rice or pastry weights and blind bake for 15 minutes. Remove from oven, remove weights and allow to cool.

Meanwhile, heat the oil in a large fry pan over medium heat, add the onion and cook for 2-3 minutes until softened. Add the garlic and thyme and stir for a few seconds. Add the silver beet and cook for a further 1-2 minutes until just wilted. Remove from heat, drain off any excess liquid from pan and allow mixture to cool.

Sit tart pan on a baking tray and fill with cooled silver beet mixture. Beat together the eggs and cream, season with salt and pepper and pour over the filling, then scatter olives on top. Place in the oven and bake for 20-25 minutes until the filling is set. Serve warm in wedges.