

# Cheese & Greens Torte

Bialik College Kitchen Garden Program



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## Ingredients:

- Olive oil
- 4 shallots, finely chopped
- 100g cheddar cheese, coarsely grated
- 100g fetta cheese, crumbled
- 50g parmesan cheese, finely grated
- 5 large green leaves (kale, silverbeet, chard etc), stems discarded, leaves shredded
- 1 teaspoon oregano, finely chopped
- 2 egg yolks mixed with 1 teaspoon water
- sea salt
- Olive oil pastry:**
- 400g plain flour
- good pinch of salt
- 60g butter, chopped
- ¼ cup olive oil
- 130ml cold water

## Equipment:

- food processor
- rolling pin
- frying pan
- grater
- wooden spoon
- pizza tray
- pastry brush
- mixing bowls
- chopping board
- cook's knife

## Method:

1. **Olive Oil Pastry:** Place flour, good pinch of salt and butter into a food processor.
2. Process to combine, add oil and cold water. Process until dough has just come together.
3. Knead the dough until smooth. Halve dough and wrap in plastic wrap and place in fridge for at least 1 hour.
4. Preheat oven to 200C.
5. Heat a drizzle of oil in a frying pan, add shallots and fry over a medium heat until shallots have softened and golden. Add shredded greens and fry for another minute.
6. Transfer to a bowl to cool slightly.
7. Combine cheeses, oregano, shallots and greens. Season to taste.
8. Roll out half of the pastry out onto a floured surface to a size just smaller than the pizza tray. Spread with cheese mixture, leaving a 2cm border around the pastry. Brush edges with egg wash.

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9. Roll the remaining dough out to a size slightly smaller than the first and drape over the filling.
10. Seal the edges, then curl up sides and pinch all around to seal.
11. Pierce the top of the torte with a fork, brush with egg wash and scatter over a little salt.
12. Bake for 25-30 minutes until golden brown.
13. Allow to rest for 10 minutes before serving.