

Silverbeet Tart in Walnut & Almond Crust

Ingredients

Nut Crust

- ¾ cup **Alison's Pantry Walnuts**
- ¾ cup **Alison's Pantry Natural Almonds**
- ½ cup brown rice flour
- ¼ cup tapioca flour
- 1 egg
- ¼ cup olive oil
- Generous pinch sea salt
- 4 tablespoons cold water

Filling

- 6 eggs, lightly beaten
- ½ cup finely grated parmesan cheese
- 4 leaves silverbeet, separated from stem and cut into thin ribbons
- 100g ricotta cheese
- ⅛ teaspoon nutmeg
- Sea salt & cracked black pepper

Method

1. Preheat oven to 180 degrees Celsius and grease a tart tin 10cm x 36cm or a 20cm round tin.
2. Place almonds and walnuts in a food processor and blitz for 3-4 minutes until a very fine flour. Add the remaining nut crust ingredients and process for a minute or two until completely combined.
3. Use your hands to press ¾ of the nut mixture into the tart case. Flatten the bottom evenly first and then work on the sides. This process will take five minutes. Use the extra dough to ensure the sides are even if needed.
4. Pierce the bottom of the crust with a fork twice and place in the oven to blind bake for 15 – 20 minutes until lightly golden. It can be helpful to use pie weights for the first ten minutes to prevent the pastry rising.
5. Set aside to cool for twenty minutes.
6. Increase oven temperature to 200 degrees Celsius.
7. Lay half of the silverbeet in the bottom of the tart crust. Combine eggs, parmesan and a generous seasoning of salt and pepper. Pour over the top. Place the remaining silver beet on top and use your hands to gently press into the egg. It is fine to have some leaves poking out of the liquid.
8. Combine the ricotta and nutmeg. Use a teaspoon to place dollops across the top of the tart.

9. Place in oven to bake for 25 – 35 minutes until the egg is set and the top is golden.

Tips:

Let the tart sit for 10 minutes before slicing.

Leftovers will keep in the fridge in an airtight container for up to 3 days.

This recipe was created by Kelly Gibney for Alison's Pantry.