

Artichoke, Chard & Ricotta Pie (Torta Verde)- Liguria, Antipasto (Starter)



Serves: 12



Cooking Time: -



Level: Easy



INGREDIENTS

Dough

200 grams flour, sifted
2 grams 1/2 teaspoon salt
20 milliliters extra virgin olive oil

Filling

1 kilo chard (preferred), beet greens, or spinach
50 grams Parmigiano-Reggiano cheese, finely grated
2 pinches dried marjoram
160 milliliters extra virgin olive oil
1 medium onion, skin removed, end cut, finely chopped
10 large artichokes, frozen or fresh (not tinned), trimmed
1/2 lemon, juiced
55 grams breadcrumbs (can substitute 100 grams of cooked rice)
250 milliliters whole milk (if using rice, reduce milk to 50 mls)
4 eggs
600 grams ricotta, drained
20 grams butter
salt
Black pepper, freshly ground

PREPARATION

- Mix flour, salt and oil with a fork. Add 130 mls of water, 1 tablespoon at a time until the dough holds together. Knead for 15 minutes until the dough forms. Cover with a wet towel for 2 hours.
- Oil a metal cake tin with olive oil. Divide the dough into two balls with $\frac{2}{3}$ and $\frac{1}{3}$ each. Roll out the larger ball and place into the tin. Heat the oven to 190C. Strain the cheese. Cut the ribs out of the greens. Wash them and cut finely with 1 1/2 tablespoon of salt sprinkled and leave 1/2 hour. Squeeze until dry.
- Sprinkle 20 grams of cheese, marjoram and mix. Heat 60mls of the olive oil in a pan with onions. Cook for 5 minutes. Add the sliced artichokes and 100 ml of water and cook till dry. Season with salt and pepper.
- Add the vegs. Cook until soft and add the lemon juice and 60 ml olive oil. Remove from heat. Mix breadcrumbs and milk in a bowl. In another bowl, add 4 eggs with 20 g of cheese and mix together. Add the strained ricotta to the eggs and mix. Add breadcrumbs and mix again.
- After the vegs cool, add the egg breadcrumb mixture, 80 mls of olive oil and mix. Spread the filling into the cake pan with prepared crust with 1 inch of the crust hanging over the edge. Top the filling with some butter, salt and pepper, and cheese (20 g).
- Roll the smaller ball and place on top of the filling. Wet the edge of the bottom crust and fold and crimp the edges. Poke the top crust with a fork and drizzle 20 ml of olive oil. Bake for 1 hour and 20 minutes or until the pastry is golden brown and crispy.