

LEFTOVER GREENS TART - CRISPY SALAMI TOPPER





LEFTOVER GREENS TART WITH CRISPY SALAMI TOPPER

Preparation time: 30 minutes

Cooking time: 45 minutes

Serves: 10

Difficulty: ★★★

350g shortcrust pastry
8 cups mixed green leafy vegetables
and herbs
1½ cups grated vintage cheddar
cheese
8 eggs
4 egg yolks
600ml cream

1 tsp dried Italian herbs
2 cloves garlic, minced
finely grated zest of 2 lemons
sea salt flakes and freshly-ground
black pepper
8 slices salami, finely sliced
1 cup mixed sprouts

1 Preheat oven to 180°C. Roll out the pastry to ½ cm thick and line into a 22cm quiche tin. Line with foil and fill with baking weights, then bake for 25 minutes.

2 Meanwhile, blanch the greens in rapidly boiling water until wilted, then drain and refresh under cold running water. Squeeze well, then chop finely and mix with cheese.

3 Whisk the eggs, yolks, cream, dried herbs, garlic and zest, then season generously with salt and pepper. Mix with the greens, spoon into the tart shell and bake for 20 minutes, until just set.

4 Meanwhile, fry the salami until crisp, then drain on kitchen paper. Scatter onto the tart with the sprouts.