

Potato, Leek & Silverbeet Spiral Pies

Season: All

Makes: 30 tastes or 8 serves at home

Fresh from the garden: dill, eggs, leek, parsley, potato, silverbeet

The crust of this savoury pie is filled with vegetables, herbs and cheese.

Notes: You can substitute the vegetables and herbs in this versatile pie recipe with whatever is bountiful in your garden. Little ones can tear the veggies and herbs with their hands, or snip them with scissors.

EQUIPMENT

metric measuring scales, cups and spoons
clean tea towel
chopping board
cook's knife
vegetable peeler
grater
bowls – 1 small, 2 large
fork
mixing spoon
plastic wrap
wooden spoon
4 baking trays
baking paper
rolling pin
pastry brush
serving platters

INGREDIENTS

For the pastry:

4 tbsp olive oil
1 cup cold water
600 g plain flour, plus extra for dusting
½ tsp salt

For the filling:

1 medium-sized potato, grated
8 stalks silverbeet, leaves and stems finely sliced
1 leek, finely sliced
1 handful of parsley, roughly chopped
1 handful of dill fronds, roughly chopped
250 g mozzarella, grated
1 tbsp olive oil, plus some extra for brushing
¼ tsp ground nutmeg
1 tsp salt, plus a pinch for salting water
pepper, to taste
2 eggs, lightly beaten

WHAT TO DO

To make the pastry:

- Mix the oil and the water in the small bowl with the fork.
- Mix the flour and the salt in the large bowl. Create a well in the centre.
- Add the oil and water mixture to the well.
- Use your hands to incorporate the liquid into the flour until the dough forms a ball.
- Transfer the dough to a floured workbench and knead for a minute.
- Wrap the dough in plastic wrap and set aside.
- Let the dough rest for at least 20 minutes.



Friendships in the Kitchen Garden

Potato, Leek & Silverbeet Spiral Pies continued

To make the filling:

- Prepare all the ingredients based on the instructions in the ingredient list.
- Put the potato, silverbeet leaves and stems, leek, parsley, dill, mozzarella, oil, ground nutmeg, salt, pepper and eggs into a large bowl and mix well.

To make the pies:

- Preheat the oven to 200°C.
- Line the baking trays with baking paper.
- Divide the pastry dough into 4 balls.
- Roll one ball of pastry into a long sausage shape.
- Use the rolling pin to flatten the pastry into a long, flat rectangular sheet, approximately 60 cm long and 15 cm wide. The pastry should be about 1 mm thick.
- Place a quarter of the filling mixture along the centre length of the pastry sheet.
- Lift the long ends of the pastry over the filling and pinch together, encasing the filling in a sausage of pastry.
- Fold over and tuck in the short ends of the pastry and pinch to seal.
- Coil the pastry to form a scroll, brush the top of the pastry with some olive oil and place on a baking tray.
- Repeat with the rest of the dough and the mixture.
- Bake the pies for about 25 to 30 minutes or until golden brown.
- Cool, slice and serve.

