Passionate Chefs

Silverbeet Pide

Season: All year
Type: Vegetable/Bread
Difficulty: Medium
Serves: 6 or 15 tastes
Fresh from the garden:
Recipe source: www.taste.com

Ingredients:

Dough
- 1 cup milk
- 60 grams butter, chopped
- 1 ½ tablespoons caster sugar
- 7 grams dried yeast
- 4 ½ cups plain flour
- 1 egg yolk

Filling
- 600 grams silverbeet
- 2 ½ tablespoons olive oil
- 1 large onion, chopped
- 2 garlic cloves, finely chopped
- ½ cup sultanas
- 600 grams baby spinach
- 200 grams feta, crumbled

What to do:

Dough
- Warm milk and butter in a small saucepan until butter melts and mixture is lukewarm. Set aside.
- Combine sugar and ½ cup lukewarm water in a small bowl, then scatter over yeast.
- Set aside for 8 minutes or until foamy.
- Combine yeast and milk mixtures in a large bowl.
- Add flour and 2 tsp salt, then stir to form a dough.
- Turn out onto a lightly floured work surface and knead for 6 minutes or until smooth and elastic
- Roll into a ball, place in an oiled bowl and turn to coat.
- Cover with plastic wrap and set aside in a warm place to prove for 1 hour or until doubled in size.
- Make an egg wash for pide, whisk egg yolk with 1 1/2 tablespoons water. Set aside.
- Preheat oven to 200°C.
- Lightly grease 2 large oven trays.
- On a lightly floured work surface, knock down dough and divide into 8.
- Working with one portion at a time, roll into an oval.
- Top with one-eighth of the filling, leaving a 2.5cm border around the edge.
- Brush border with egg wash, then pull dough up and fold over to partially cover the filling.
- Pleat edge, then press down firmly.
- Brush dough with egg wash and transfer to trays.
- Bake for 20 minutes or until golden.

**Filling**

- Trim 6cm from stems of silverbeet and discard, then finely chop remaining stems and roughly chop leaves.
- Prepare other vegetables as stated.
- Heat extra virgin olive oil in a large pan over medium heat.
- Add large onion and garlic cloves and cook, stirring, for 5 minutes or until softened.
- Add sultanas and silverbeet stems.
- Cover the pan and cook, stirring occasionally, for 10 minutes or until stems are soft.
- Add the silverbeet leaves and the baby spinach.
- Cover and cook for 3 minutes or until spinach is wilted.
- Season with salt and pepper.
- Cool.
- Drain excess liquid, then stir in crumbled feta.