

Great RECIPES



Potato and Silverbeet Tian.

I have followed Elizabeth David's lead with this version of a tian using eggs. I see this as the French Provencale version of the Italian frittata or Spanish tortilla.

Serves: 4

Ingredients

300g Dutch Cream Potatoes
2Tbsp Raw Materials EVO Oil
6 eggs
300g silverbeet, finely shredded
3 cloves of garlic, crushed
4 Rizzoli anchovy fillets, chopped
3Tbsp Grated Grana Padano parmesan cheese
2Tbsp pine nuts
Raw Materials Salt Flakes and pepper



Preheat oven to 200°C.

Peel and chop the potatoes into 2cm cubes.

Toss the potato with the oil, salt and pepper in a 20cm ovenproof dish.

Roast potatoes until golden.

Cool the potatoes slightly and reduce oven to 180°C.

Lightly whisk eggs.

Stir in the garlic, anchovies, parmesan and a little salt and pepper.

Stir the silver beet and potatoes into the egg mixture and return to the baking dish.

Top with pine nuts.

Bake for 20 minutes or until firm to touch and golden.

Cook's notes

Sweet potato instead of potato gives this dish a nuttier taste. It works well with anchovies.

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