

Rainbow Chard Tart

Source: **Outstanding in the Field** by Jim Denevan

I particularly like this recipe because, unlike most recipes that contain chard, it uses the entire chard leaf, no waste! Also, so many of the ingredients here I got at East Rivendell Farm: flour, eggs, chard, fresh herbs, and onions. What I don't like about this recipe is the crust. I am going to give it to you here as written by the author but I would suggest that you maybe use your own favorite or the premade one from Pillsbury in the dairy section of your grocery.

1 3/4 C flour
kosher salt
5 T unsalted butter, at room temperature
1/4 C plus 2 T olive oil
1-3 T ice water

1 large bunch rainbow chard (@ 3/4 lb)
1 sprig fresh rosemary
1 large egg yolk
1 onion, finely diced
1 clove garlic, minced
3 large eggs
1/3 C heavy cream
3/4 C freshly grated Parmesan cheese
freshly ground black pepper

Combine flour and 1/2 t salt in the bowl of a food processor and pulse a couple of times to mix well. Add the butter and pulse until the mixture resembles coarse bread crumbs. Pour in 1/4 C olive oil and pulse a few more times. Add the ice water a little at the time and pulse just until the dough begins to come together.

Use your finger to press it into the base of a 10" tart pan with a removable bottom. Wrap loosely in plastic wrap and refrigerate for at least an hour.

Meanwhile, clean the chard leaves and remove the stems. Trim the ends off the stems and discard. Cut the stems into a small dice, about the same as the onion.

Cut the leaves in half lengthwise and then into 1" wide strips. Strip the rosemary leaves from their stem and coarsely chop them.

Preheat the oven to 400 degrees F.

Remove the crust from the fridge. Bake until it is golden brown, 12-15 minutes.

While the crust is baking, mix the egg yolk with a pinch of salt. Remove the crust from the oven and brush it with the egg yolk. Return to the oven and bake until the glaze is set, about 2 minutes. Remove the crust from the oven and set aside.

Reduce the temperature to 375 degrees F.

While the crust is baking, heat the remaining 2T olive oil in a heavy bottomed skillet over moderate heat. Add the onion and a pinch of salt and cook, stirring occasionally, until onion is soft and translucent, about 8 minutes. Add the chard stems and chopped rosemary. Cook, stirring occasionally for about 5 minutes.

Clear a small space in the pan and add the garlic. Cook until fragrant, about 30 seconds, then stir into the onion mixture. Raise the heat to medium. Stir in the chard leaves and season with salt. Cook until the leaves are wilted and soft and any liquid has evaporated. Remove from heat and let cool slightly.

Beat together the eggs and cream and season with salt and pepper. Add the chard mixture and then the grated cheese. Scrape the filling into the prepared crust. Bake for 35-40 minutes or until just set. Let cool for at least 15 minutes. Serve warm or at room temperature.