

Swiss Chard Torta

Yield 4 main course servings or 6 appetizer servings

Time 1 hour and 15 minutes

Adapted from Raffaele Ronca, Executive Chef, Palma

Ingredients

- ◆ Salt
- ◆ 2 pounds Swiss chard, roughly chopped, tough stems discarded
- ◆ 20 cherry tomatoes
- ◆ 4 tablespoons extra-virgin olive oil
- ◆ 1 Spanish onion, finely chopped
- ◆ 2 garlic cloves, thinly sliced
- ◆ 1/4 cup flat-leaf parsley, torn or chopped
- ◆ 1/4 cup basil, torn or chopped
- ◆ 3 large eggs
- ◆ 6 tablespoons freshly grated Parmigiano-Reggiano
- ◆ 1 1/2 cups Gruyere cheese, sliced in rectangles 1/8 inch thick, 1 inch long, and 1/2 inch wide
- ◆ 1/3 cup pitted green olives, or as needed
- ◆ 1/3 cup pitted Kalamata olives, or as needed
- ◆ Freshly ground black pepper
- ◆ 4 tablespoons bread crumbs
- ◆ 2 tablespoons pine nuts, lightly toasted.

Method

- ◆ 1. Preheat the oven to 350 degrees. Bring a large pot of lightly salted water to a rolling boil. Add Swiss chard and cook until tender, 5 to 10 minutes. Drain thoroughly. Wrap in a towel, and squeeze to remove excess moisture. Unwrap, chop finely, and set aside.
- ◆ 2. Place the cherry tomatoes in a small bowl. Using tongs, squeeze each tomato, crushing it slightly, and discarding as much skin as possible. Set aside.
- ◆ 3. Place a 12-inch sauté pan over medium heat, and add 3 tablespoons of the olive oil, onion, and garlic. Sauté until soft and golden brown, about 15 minutes. Add Swiss chard, parsley and basil. Sauté about 3 minutes. Stir in cherry tomatoes and remove from heat. Allow to cool.
- ◆ 4. In a medium bowl whisk eggs with 3 tablespoons of the Parmigiano. Add Gruyere and whisk to blend well. Add to Swiss chard, and mix well. Add 1/3 cup green olives and 1/3 cup Kalamata olives; if desired, up to an additional 1/3 cup olives may be added. Season with salt and pepper, and mix well.
- ◆ 5. With the remaining 1 tablespoon olive oil, grease a shallow 10-inch round baking dish or pie plate. Dust the bottom with 2 tablespoons of the bread crumbs. Spread filling in the pan, dust with the remaining 3 tablespoons Parmigiano, and sprinkle with remaining 2 tablespoons bread crumbs and pine nuts. Bake uncovered until the top is golden brown, about 30 minutes. Serve hot or at room temperature.