

## Swiss Chard Tart with a Potato Crust

Kathy's Note: Instead of traditional pastry, the crust for this tart is formed from very thin slices of potato. The potatoes turn out to be perfect for the job since the outside edges turn a gorgeous golden brown and become crisp, like homemade chips. The tart makes a superb brunch dish (you could even add bacon to the filling for a tart that combines eggs, bacon, and potatoes all in one dish), or it can be served as an appetizer or main course.

This recipe makes two tarts; serve them both or freeze one, tightly covered with foil, for up to three months.

Each tart serves 4 to 6.

For the filling:

1 ½ pounds Swiss chard

2 tablespoons olive oil

1 large garlic clove, very thinly sliced

¼ teaspoon salt, or to taste

Generous grinding black pepper

2 eggs

2 cups ricotta cheese

1 teaspoon chopped fresh thyme

½ cup packed grated Parmesan cheese

For the crust:

2 large potatoes (8 to 10 ounces), unpeeled and scrubbed clean

4 tablespoons olive oil

2 teaspoons chopped fresh thyme

Pinch of salt

A few grindings of black pepper

2/3 cup grated Parmesan cheese

To make the filling, trim the ends of the chard and wash thoroughly; drain and dry.

Coarsely chop the chard.

In a large skillet, heat the 2 tablespoons of oil over medium heat. Add half the garlic and half the chard and cook, stirring frequently. As the chard cooks down, add the remaining chard and garlic. Season with salt and pepper. Cook for about 10 minutes, stirring until the chard is just tender. Tilt the skillet to the side and pat up any excess liquid using a paper towel. Let cool.

To make the crust, very thinly slice the potatoes; they don't need to be so paper-thin that they are see-through, but they should be quite thinly sliced. It's fine if some of the slices are smaller than the others -- the important thing is to make the slices fairly uniform in thickness. Create a thin layer of the potato slices on the bottom of two pie plates (preferably glass or Pyrex), slightly overlapping them to create a solid bottom "crust." Gently tuck potato slices along the edges to create a border up the sides of the pie plates. When you're done you should have a solid pie "crust." Use any thin or oddly shaped potato slices to fill in any gaps. Discard the remaining slices. Drizzle 2 tablespoons of the oil over each crust, swirling the pan slightly so the oil spreads between the potato layers and drips to the bottom. Sprinkle with the thyme, salt, pepper, and cheese.

Preheat the oven to 400 degrees.

To finish the filling, whisk the eggs in a bowl. Whisk in the ricotta, salt, pepper, thyme, and Parmesan cheese. Add the cooled sautéed chard and mix well. Divide the filling between the two pie crusts and press down lightly.

Bake on the middle rack for 20 minutes. Reduce the heat to 350 degrees and bake for another 10 minutes. The potato crust should turn brown and crisp, and the filling should feel solid and firm when gently touched with your fingers. Let cool about 5 minutes before cutting into wedges.

From Stonewall Kitchen Harvest by Kathy Gunst, Jim Stott and Jonathan King (Clarkson Potter)

