

## Recipes | RaboDirect Feel Good About Your Savings Pop-Up

### Chard & Kale Thin Baked Slice | Serves: 15

#### Ingredients:

550g plain flour  
1 egg  
1/2teaspoons salt  
125 g sour cream  
300g unsalted butter – from the fridge diced

#### Filling:

1 bunch swiss chard  
1 bunch kale  
10g fresh thyme leaves  
100g white onion sliced finely  
50 g unsalted butter  
100ml olive oil  
80 g crumbled feta  
150 g sour cream  
2 eggs

#### Method:

**PASTRY** - In a food processor blend the flour and the salt together, add the butter then add the egg and the 3 TBS sour cream. Pulse until it forms a ball remove from the processor and pour onto greased and floured baking tray. Press the dough into an even flat surface measuring around 1/4 cm thickness all over prick the surface with a fork, place in the fridge while you make the filling.

**FILLING** - In a heavy based fry pan heat the oil & butter fry the onion & chard stems over a medium heat and stir as you don't want to take on any colour, cook until stems are soft & onion is translucent, add the thyme & torn leaves of chard & kale and continue to cook until soft, Transfer to a bowl and allow to cool. In a separate bowl whisk the eggs sour cream and feta together then fold through the kale & chard.

Season generously with salt, white pepper and sweet paprika.

Spoon the filling evenly onto the dough and bake at 160c for 40 minutes

Allow to cool then slice with a sharp knife into rectangles and serve warm

