



RUBY CHARD, SQUASH, FETA FILO TART

Chard can be found throughout late summer and autumn. The ruby variety adds visual punch to this dish with its vibrantly coloured stems. Autumn chard has a stronger taste and is more robust than that picked in summer. We serve this with our Autumn Salad (page 135) or a simple green leaf salad with a little shaved manchego or Parmesan on top.

Makes one 24-cm (9½-inch) tart, serves 6 to 8

Extra virgin olive oil for tin, sautéing and drizzling

2 red onions, finely chopped

2 cloves garlic, peeled and crushed

1 butternut squash, peeled, seeded and diced

3 eggs, beaten

100g (1 cup) grated Parmigiano Reggiano

Sea salt and freshly ground black pepper to taste

½ teaspoon coriander seeds, toasted and ground

¼ teaspoon cumin seeds, toasted and ground

¼ teaspoon ground turmeric

Coriander and basil leaves to taste

150g (5 ounces) ruby chard, cut into ribbons

100g (4 ounces) chargrilled red pepper, cut into strips

Finely grated zest and juice of 1 lemon

200g (7 ounces) filo dough

100g (⅔ cup) crumbled feta

In a large skillet, sauté the onions in olive oil over low heat for 5 minutes. Add the garlic and the squash and cook, stirring occasionally, until the squash has begun to soften, about 10 minutes.

Transfer to a bowl and add the beaten eggs and grated Parmigiano. Season with salt and pepper and stir in the ground coriander, cumin and turmeric. Add the herbs.

In a separate bowl toss the chard and red pepper with the lemon juice and zest and drizzle with a little olive oil.

Line the tin with the filo, allowing the extra to hang over the edges. Drizzle the pastry with a little oil and arrange the squash mixture in an even layer across the base of the tin. Scatter the chard and peppers on top and the feta on top of those.

Fold the excess filo back over the filling around the perimeter. Bake on the bottom shelf of the oven for 30 minutes. Allow to cool in the tin on a rack for 5 minutes before removing the tart.

LISMORE CASTLE

FOOD AND FLOWERS FROM A HISTORIC IRISH GARDEN

Laura Burlington

RIZZOLI
NEW YORK