

## Chard Tart

*Taken from the All New Joy of Cooking.*

Makes One 11-inch tart. A springtime tradition in many parts of Italy and France. Escarole leaves, spinach or other spring vegetables can be mixed in or substituted for the chard.

To prepare the pastry, combine in a medium bowl:

2 cups all purpose flour

½ teaspoon salt

Stir in until thoroughly blended

½ cup water

½ cup extra-virgin olive oil

Knead the mixture briefly. The dough will be very moist and difficult to roll, so press it into an 11-inch tart pan with a removable rim. Refrigerate for at least 1 hour or until needed.

Cook in a large skillet over medium-low heat until well softened, about 15 minutes.

2 tablespoons olive oil

1 red onion, finely sliced

Add and cook until tender, 8 to 10 minutes:

1 pound chard leaves or other greens, stems removed, leaves well washed and chopped

Season with:

2-4 tablespoons fresh basil

Salt, pepper

Position a rack in the lower third of the oven. Preheat the oven to 375 degrees.

Combine in a bowl:

3 large eggs

1/3 cup heavy cream or half and half

1 cup grated Parmesan Cheese

Add the chard mixture, and then scrape the mixture into the prepared tart shell. Bake until the crust is golden and the filling is firm, 40-45 minutes. Let cool to room temperature before serving.