



GREENS AND GOAT CHEESE TART

Pastry crust:

- ½ cup butter, cut into 8 pieces
- 1-1/3 cups flour
- ½ teaspoon salt
- 1 egg

Filling:

- 1 small bunch kale (4 to 6 cups chopped)
- 2 bunches scallions
- 3 tablespoons olive oil
- ½ teaspoon hot red pepper flakes
- 1 teaspoon thyme
- ½ teaspoon salt
- 4 eggs
- 4 ounces fresh goat cheese (an herbed or peppered cheese will also work)
- 2 cups whole milk

Crust: Combine butter, flour and salt in a medium bowl, and use a pastry blender or 2 knives to cut the butter into the flour until the mixture resembles coarse meal. Beat egg with 4 teaspoons of water, and blend into flour mixture with a fork until the mixture holds together. Flatten the dough into a round about 1 inch thick. Wrap it in plastic wrap, and chill while you prepare the filling (or up to 2 days).

Filling: Remove and discard tough stems from kale. Wash the kale, then gather it in a bunch and slice it into ribbons. Remove and discard roots and wilted tops of scallions. Chop scallions.

Heat olive oil in a wide skillet over high heat, and add scallions. Stir a minute or two, then add kale and ½ cup water. Reduce heat to medium, and simmer, stirring occasionally, until kale is tender and water has evaporated. Set aside to cool.

Meanwhile, combine red pepper, thyme, salt, eggs and goat cheese in a large bowl. Beat to combine well, then add milk and stir to combine.

Heat oven to 450 degrees. Roll the pastry dough to fit a 10-inch deep-dish pie plate or fluted tart pan. Fit pastry into pan, trim it and prick the bottom with the tines of a fork. Line the crust with aluminum foil, then fill with rice, dry beans or metal pie weights. Bake crust for 10 minutes, then remove from the oven and remove aluminum foil and weights. Reduce heat to 375 degrees.

Spread kale in the bottom of the pie shell, then pour custard over top. Bake for 45 minutes until filling is puffy and browned. Let it stand 5 to 10 minutes before cutting into wedges. Serves 8.

