

Farmhouse Silverbeet and Double Cheese Plait

Ingredients:

- 1 bunch silverbeet, trimmed, washed and spun dry
- 15g butter
- 1 large onion, chopped fine
- 2 teaspoons thyme, washed and picked
- 2 cups self raising flour
- 80g parmesan cheese, finely grated
- Salt and pepper
- ¼ cup fresh basil, washed, chopped
- 150g fetta cheese crumbled
- 1 cup (250ml) milk, approximately



What to do:

- 1) Add silverbeet to pan of boiling water, boil for 1min, drain, rinse under cold water and drain well.
- 2) Squeeze excess water from silverbeet then chop fine.
- 3) Preheat oven to 210c.
- 4) Heat butter in medium saucepan and cook onion and thyme stirring until onion is soft.
- 5) Add silverbeet, stirring for 5mins or until any liquid has cooked off, set aside to cool.
- 6) Place flour into large bowl and stir in parmesan, salt, pepper, basil, ¾ of the fetta cheese, silverbeet mixture.
- 7) Add enough milk to mix to a soft sticky dough.
- 8) Turn dough onto a lightly floured bench and knead until smooth.
- 9) Divide dough into 3 even weight pieces and roll into 3 long sausages.
- 10) Plait the sausage shaped dough together onto oiled trays.
- 11) Sprinkle with remaining fetta and bake for 40mins.