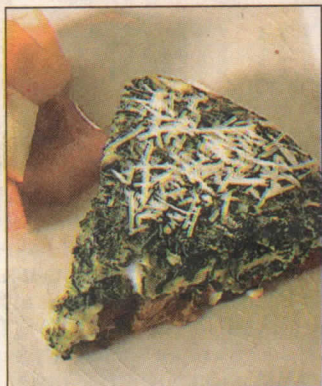


Spinach and herb torta in a potato crust

This is really good. Don't leave out the lemon zest and try to get fresh dill. These two ingredients are what make this dish. If you don't like feta cheese, leave it out. If you want to shortcut the potato crust, you can slice the potatoes as per the recipe and spread them on a cookie sheet. Give them a light brush with olive oil and broil them until golden (put the rack on the second or third level down) and then turn them over and broil the other side. Watch them closely. Then proceed with the recipe.

3 large russet potatoes, about 500 g (1 1/4 lbs)
30 ml (2 tbsp) olive oil, approx.
1 bunch scallions, including the firm greens, sliced
15 ml (1 tbsp) fresh dill or 10 ml (2 tsp) dried
125 ml (1/2 cup) chopped parsley
125 ml (1/2 cup) chopped cilantro
Salt and freshly milled pepper
2 bunches spinach, leaves only, coarsely chopped
2 eggs, beaten
250 ml (1 cup) small-curd cottage cheese
Up to 125 ml (1/2 cup) crumbled feta to taste
Grated zest of 1 lemon



Neatly peel the potatoes with a paring knife. Slice two of them crosswise about 3 mm (1/8 inch) thick. Slice the third potato lengthwise, also 3 mm (1/8 inch) thick. Brush some olive oil in a wide skillet and set it over high heat. When the oil is hot, reduce the heat to medium. Make a layer of potatoes and cook, turning them once, until golden on both sides and tender when pierced with a knife after a few minutes. Repeat until all are done. Remove them to a paper towel as they finish cooking.

Add 15 ml (1 tbsp) oil to the pan. Add scallions, dill, parsley and cilantro and cook over medium heat until the scallions are wilted and bright green, about 4 minutes. Season with salt and remove to a bowl.

Add the spinach to the same pan with the water clinging to its leaves (if you've rinsed it) or add 60 ml (1/4 cup) water if it's dry. Cook over high heat until the leaves are wilted and tender, about 4 minutes. Transfer the spinach to a sieve and press out any excess water, then add it to the scallions. Add the eggs, cheeses, and lemon zest and stir well. Taste for salt and season with pepper.

Preheat the oven to 375° F. To assemble the torta, lightly butter a nine-inch springform pan and set it on a sheet pan. Cover the bottom with the potato rounds, overlapping where necessary so there are no empty spaces. Place the long pieces around the sides.

Pour in the spinach mixture, then bake immediately until firm and golden in places, about 40 minutes.

Gently ease a knife between the edge of the pan and the potatoes. Release the spring and carefully lift off the side. Set the torta on a serving plate and serve when ready.

Serves 4 to 8.

Recipe source: Vegetarian Cooking for Everyone by Deborah Madison.

Continued

Please See **SPINACH SALAD D6**