

Silverbeet and potato pie

<p>Ingredients</p> <ul style="list-style-type: none">• 500g desiree potatoes, peeled, finely chopped• 1 bunch silverbeet, ends trimmed, washed, dried, finely chopped• 1 tbs olive oil• 150g button mushrooms, thinly sliced• 8 spring onions, ends trimmed, finely chopped• 2 eggs, lightly whisked• 105g (1 1/4 cups) coarsely grated cheddar• 1 tsp ground nutmeg• Pinch of cayenne pepper• Salt & freshly ground black pepper• 2 sheets (25 x 25cm) ready-rolled frozen puff pastry, just thawed• 1 egg, extra, lightly whisked• 2 tbs sesame seeds	<p>Equipment</p> <p>Mixing bowl Wooden spoon steamer Large saucepan Measuring cups Scales Baking tray</p>
<p>What to do</p> <ol style="list-style-type: none">1. Preheat oven to 220°C. Place potato in a metal steamer basket over a saucepan of simmering water. Cook for 6 minutes or until tender. Set aside to cool slightly.2. Meanwhile, place the silver beet in a saucepan over medium heat. Cook, covered, stirring occasionally, for 2-3 minutes or until silver beet wilts. Set aside for 5 minutes to cool. Use your hands to squeeze any excess liquid from the silver beet. Transfer to a bowl with the potato.3. Heat the oil in a frying pan over medium-high heat. Add the mushroom and spring onion and cook, stirring occasionally, for 2 minutes or until onion is tender. Add to potato mixture along with egg, cheddar, nutmeg and cayenne pepper, and stir until well combined.	

4. Season with salt and pepper.
5. Line a baking tray with non-stick baking paper. Place 1 pastry sheet on prepared tray. Spoon the potato mixture over pastry, leaving a 2cm border. Brush border with extra egg. Top with remaining pastry sheet and use a fork to lightly press the edges to seal.
6. Brush pastry with remaining egg and sprinkle with sesame seeds. Bake in oven for 20 minutes or until pastry is puffed and golden. Cut into wedges and serve with salad, if desired.