

RECIPE FOR SWISS CHARD PASTRY

Ingredients:

Mince:

½ kg of Swiss chard
2 dl of oil
25 dag of sugar
2 cinnamons
3 packets of vanilla sugar
10 dag of raisins
a little bit of salt

Dough:

40 dag of flour
4 spoons of oil
5 dag of butter
15 dag of sugar
a packet of vanilla sugar
a little bit of salt
water

Preparation: Mix the dough, divide it into two balls and then let it stand awhile.

Cut the chard into tiny pieces (3-4 mm); add sugar, then cinnamon, vanilla sugar, oil, and raisins. Roll the dough thinly. Put one part of the dough into the casserole, add the mince, and then cover it with another part of the dough. Bake at 180 degrees for 30 minutes. When the pastry is baked, strew over with powdered sugar.