

## Anne Burrell's Swiss Chard and Ricotta Crostata

### Crust:

2 cups all-purpose flour  
1 cup grated Parmesan  
1/2 cup mascarpone  
Pinch kosher salt  
Pinch cayenne pepper  
1 stick cold butter, cut in pea-sized pieces  
2 eggs

### Filling:

2 cloves garlic, smashed  
Pinch crushed red pepper flakes  
1 bunch white Swiss Chard, stems  
removed cut into ¼ inch lengths, leaves  
cut into 1-inch lengths  
2 leeks, tough green tops removed, cut in  
½ lengthwise and then cut crosswise  
into ¼ inch lengths  
2 to 3 tablespoons water



Kosher salt  
2 cups fresh ricotta  
1 cup grated Parmesan  
2 eggs  
Pinch cayenne pepper

Wash: 1 egg beaten with 2 Tablespoons  
water

For the crust: combine flour, Parmesan, mascarpone, salt, cayenne and butter in the food processor and pulse until it looks very dry and crumbly. Add eggs and pulse until mixture forms a ball. Remove the dough and refrigerate for at least 30 minutes.

For filling: coat large saute pan generously with olive oil. Add garlic and red pepper and bring to a medium heat. When the garlic is golden brown and very aromatic, remove and discard. Add Swiss chard stems, leeks and 2 to 3 tablespoons of water and season with salt. When the water has evaporated and the stems and leeks are soft, add the leaves. Season with salt and saute until they are very soft and wilted. Remove from heat and cool.

In a large bowl combine the ricotta, Parmesan, eggs, cayenne and the Swiss chard mixture. Mix to thoroughly combine. Taste and adjust the seasoning if needed (it will). Set aside.

Preheat the oven to 375 degrees F. Let dough warm up for about 10 to 15 minutes before rolling. Dust a large clean work surface with flour and roll the dough into a large circle about ¼ to 1/8 inch thick. Lay the round on a large sheet try lined with parchment paper. Put filling in a large circle in the center of the dough, leaving a 3 to 4-inch border. Fold the

dough up around the filling, brush with egg wash and bake until the crust is firm, golden brown and shiny, about 45 to 50 minutes. Remove and let cool for 10 to 15 minutes before slicing. Serve hot or at room temperature.