

Black Olive and Rainbow Chard Bars

Serves 6 (Makes 12 bars)

7 ounces puff pastry dough, thawed if frozen
2 tablespoons olive oil
1 shallot, sliced
6 ounces rainbow chard, sliced into ribbons
½ teaspoon kosher salt or sea salt
¼ teaspoon freshly ground black pepper
½ cup crème fraîche
1 egg
½ cup (2 ounces) freshly grated Parmesan cheese
½ cup pitted black olives, coarsely chopped

Preheat the oven to 400°F. Roll out the dough about ¼ inch thick and line an 8 ½ by 12-inch tart pan or baking pan, or place on a baking sheet. Chill in the refrigerator.

Heat a frying pan and coat with the olive oil. Add the shallot and chard. Cook for 1 or 2 minutes, until the chard has wilted slightly, then stir in the salt and pepper. Transfer the chard mixture to a baking sheet, making sure to spread it out, and chill in the refrigerator.

Remove the dough from the refrigerator and line or cover with aluminum foil, leaving a 1-inch edge (the pastry will puff up around the edges where it's not weighed down). Cover the foil with weights and bake for 15 to 20 minutes.

In the meantime, combine the crème fraîche, egg, and cheese in a bowl and mix well.

Remove the dough from the oven and take off the weights and foil. Spread the chard mixture evenly over the dough and sprinkle the olives on top. Smear the cheese mixture over the olives and chard, making sure to thoroughly cover these layers.

Return the pan to the oven and bake for 20 to 30 minutes, depending on your oven, until the cheese turns golden brown and the crust is a rich brown. Cool on a rack for 10 minutes before slicing into bars. Serve warm.