Chard Stem Rustic Tart

makes one 10" tart; serves 2-3 for dinner, 4 for a light lunch

— galette dough for one 10" tart (see Note)
— 2 tablespoons olive oil
— 3/4 cup finely chopped shallots
— 1 large clove garlic, minced
— 3 cups chopped chard stems
— 1/2 teaspoon fennel seeds
— 1/2 teaspoon sea salt
— 2 tablespoons verjus
— 3 oil-preserved anchovies, halved lengthwise
— 3/4 cup grated Sicilian pecorino
— spicy pimentón

Preheat oven to 400 degrees.

Heat olive oil in a large, heavy skillet over a medium-high flame and add shallots. Saute until translucent, then add garlic, chard stems, fennel seeds and salt. Cook for about 5 minutes, stirring frequently, then add verjus. Keep cooking and stirring until chard stems are tender, about another 10-15 minutes. Remove from heat and set aside.

Roll out chilled galette dough into a 12" round and transfer to a parchment-lined baking sheet. Spread chard stem mixture over dough, leaving a 1-2" border. Lay anchovies over the top, then the cheese.

Working around the circle of dough, fold the filling-free edge up and over to make a shell around the filling. Brush the crust with the egg wash and sprinkle a little pimentón over everything. Bake on the bottom shelf of the oven until deeply

golden brown, about 40 minutes. Allow to cool slightly before cutting into wedges to serve; also delicious at room temp.

Note: Use any recipe for a basic galette or rustic tart dough. I like the one in Chez Panisse Vegetables.