**🥧 Croustade de Blettes aux Lentilles et Fromage de Chèvre**

*Savory Swiss chard and lentil pie with goat cheese and herbs*

**👥 Serves: 4–6**

**⏱ Prep time: 30 min | Cook time: 45 min**

**🧺 Ingredients:**

**For the crust (choose one):**

* 1 sheet **puff pastry** or
* 6–8 sheets **filo dough**, or
* 1 **savory tart crust** (homemade or store-bought pâte brisée)

**For the filling:**

* 1 bunch **Swiss chard (blettes)**, stems removed, leaves chopped
* 1 small **onion** or 2 **shallots**, finely chopped
* 2 cloves **garlic**, minced
* 3 tbsp **olive oil**, divided
* 1/2 cup **Puy lentils** (green lentils du Puy)
* 1 1/4 cups **water or vegetable broth**
* 120–150g (4–5 oz) **soft goat cheese** (Picodon if available, otherwise chèvre frais)
* 1 tbsp **fresh thyme** or 1 tsp dried
* Salt and black pepper to taste
* Optional: 2 tbsp **chopped toasted walnuts**

**🔪 Instructions:**

**1. Cook the lentils:**

* Rinse lentils and place in a small saucepan with water or broth.
* Bring to a boil, then reduce heat and simmer **20–25 minutes**, until just tender.
* Drain and set aside to cool.

**2. Sauté the vegetables:**

* In a large skillet, heat **2 tbsp olive oil**.
* Add **onion/shallot** and cook over medium heat until soft and lightly golden, about 5–7 minutes.
* Add **garlic** and cook 1 minute more.
* Stir in the **chopped chard** and a pinch of salt. Cook until wilted and tender, about 5 minutes. Remove from heat and let cool slightly.

**3. Assemble the filling:**

* In a large bowl, combine:
  + Cooked lentils
  + Chard mixture
  + **Crumble in goat cheese**
  + **Thyme**, salt, and pepper
  + (Optional) **Chopped walnuts**
* Mix gently to combine. Taste and adjust seasoning.

**4. Prepare the crust:**

* If using **filo**, brush each sheet lightly with olive oil and layer in a 9-inch tart or pie dish, letting edges overhang.
* For **puff pastry or tart crust**, line the dish and prick the base with a fork.

**5. Fill and bake:**

* Spoon the filling into the prepared crust.
* Fold over edges of pastry (rustic-style), or trim and crimp neatly.
* Brush the top with a little olive oil if desired.
* Bake at **190°C (375°F)** for **35–40 minutes**, until the crust is golden and the filling is set.

**6. Rest and serve:**

* Let cool slightly before slicing.
* Serve warm or at room temperature, with a green salad and a glass of **Côtes du Rhône**.