

Leek and goat's cheese tartlets



Leeks and goat's cheese is a marriage made in heaven. Baked together with cream and eggs in a rich buttery pastry case, they make a fabulous light lunch or starter. Serve with mixed salad leaves dressed in olive oil and lemon juice.

Serves 4 | Prep 30 minutes | Cook 40 - 45 minutes

Ingredients

For the pastry

200g plain flour, plus extra to dust
100g cold salted butter, cubed
1 egg yolk, beaten
4 tbsp ice cold water

For the filling

25g butter
1 medium leek, washed and finely sliced
125g soft goat's cheese
300ml single cream
2 medium eggs, beaten
Cracked black pepper
Anglesey Sea Salt / Halen Môn (PDO)^A

Method

- 01 Preheat the oven to 200°C / 180°C fan / Gas 6.
- 02 Make the pastry by whizzing the flour and butter in a food processor until it resembles fine breadcrumbs.
- 03 Add the egg yolk and cold water sparingly. Pulse until the dough just starts coming together. You may not need all the water. Tip out pastry, bring together into a ball, wrap in cling film and chill for 30 minutes.
- 04 Remove the pastry from the fridge. Roll out thinly and use to line 4 x 10cm loose bottomed fluted tart tins. Line with non-stick baking parchment and fill with baking beans.
- 05 Bake for 10 minutes. Remove the baking beans and paper and bake for a further 5 minutes.
- 06 Reduce the oven temperature to 180°C / 160°C fan / Gas 4.
- 07 Melt the butter in a frying pan and gently cook the leeks until soft. Season with salt and black pepper.
- 08 Divide the leeks and goat's cheese between the 4 tartlet cases.
- 09 Beat the cream and eggs together, season and pour into the tartlet cases.
- 10 Bake for 20-25 minutes until set and golden.
Transfer to a wire tray and cool. Serve at room temperature.



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