

Caramelised leek tart

By Donna Hay

10 minutes, plus resting time

Preparation time

35 minutes

Cooking time

8 serves

Serves



INGREDIENTS

1 cup (120 g) plain wholemeal spelt flour
½ cup (75 g) plain flour
¾ cup (60 g) finely grated parmesan
½ tsp table salt
125 g very cold unsalted butter
¼ cup (60 ml) iced water

Leek filling

¾ cup (180 g) crème fraîche
2 cups (200 g) grated gruyère
3 tsp Dijon mustard
1 tsp thyme leaves, plus extra sprigs for topping
1 egg yolk
sea salt and cracked black pepper
2 leeks, trimmed and sliced into 1cm rounds
20 g unsalted butter, melted

METHOD

1. Place the flours, parmesan and salt into a bowl. Using a box grater, grate the butter into the flour. Add the iced water and use your fingertips to mix until a soft dough forms. Refrigerate for 30 minutes or until firm.
2. Roll the pastry between sheets non-stick baking paper to a rough 20cm x 40cm rectangle until 4mm thick. Place on a universal baking tray and remove the top sheet of baking paper.
3. Preheat oven on Intensive Bake at 180°C.

Leek filling

1. Combine the crème fraîche, gruyère, mustard, thyme leaves, egg yolk, salt and pepper. Spread the filling over the pastry leaving a 4cm border.
2. Top the filling with the leek slices and brush with melted butter. Fold over the excess pastry to form an edge. Press the sides firmly to enclose filling.
3. Place the tray on shelf level 1 and bake for 35 minutes or until the pastry is crisp and golden.

To serve

1. Serve warm or at room temperature.