

Leek & Goat Cheese Tart

(from Alice Waters' Chez Panisse Cookbook)



Ingredients:

- 1 sheet Puff Pastry dough
- 3-4 Leeks
- 8 tbsp sweet Butter (6 for leeks, 2 for drizzling over tart before baking)
- Salt & Pepper
- ¼ lb Pancetta
- 1 Egg
- ¾ cup Crème Fraîche (or ½ cup Heavy Cream)
- 2 tsp Dijon Mustard
- Pinch of Curry powder
- ¼ lb Goat Cheese
- ⅓ cup fresh Breadcrumbs

Method:

Trim the leeks and thinly slice of julienne.
Rinse well in cold water, drain and cook them in 6 tbsp butter over gentle heat for 20-30 minutes.
Season with salt and pepper, then cover pan for ten minutes to let the leeks sweat.
Cut pancetta into ½" pieces and render over low heat 10r 10-15 minutes.
Drain on paper towel.
For custard: beat egg slightly and stir in crème fraiche (or heavy cream), 2 tsp Dijon and curry powder.
Crumble in the goat cheese and add the cooled leeks and pancetta.

To assemble: Roll out the puff pastry.

Prick dough and transfer to a baking sheet slightly moistened with water – using a ring from a springform pan to reinforce the sides.

Spread the custard evenly over the pastry.

Sprinkle with bread crumbs, and drizzle with remaining 2 tbsp melted butter.

Bake 10-15 minutes @ 400°.

When sides have puffed and set, ring may be removed.

Reduce oven temp to 350 and continue baking for 30-40 minutes until pastry is golden.

Cut into ten slices and serve as an appetizer.