



Recipe of the Week

LEEK AND BACON TART

Serves 6

Ingredients

PASTRY

185g (1 ¼ cups) plain flour

1 egg yolk

125g cold butter, cut into cubes

1 2 tabs cold water

Combine flour and butter in food processor till fine crumbs form. Add egg and water, gently form ball then cling wrap in fridge in shape of flat disc for 30 mins. Line 30cm flan dish with the pastry, fridge again 30 mins. Bake blind at 180 degrees for approx 10 - 15 mins.

FILLING

4 medium leeks (540g)

250g chopped bacon

½ cup milk (150ml)

Salt & pepper

1 ½ apples (170g)

2 eggs

½ cup parmesan cheese

Method

1. Fry the bacon in a large pan until crisp. Remove.
2. Add thinly sliced leeks to the pan, sweat until almost cooked.
3. Season well. Put a thin layer of apple on to a cooked pastry case. Then the bacon and then the leeks.
4. Beat eggs and milk together, pour gently over tart.
5. Sprinkle grated parmesan over the top and bake at 180 for about 20 – 30 minutes, just until egg is set and cheese melted.
6. Serve warm.