

Don's Leek and Tomato Tart



Ingredients 2 tarts (1 tart)

2 (1) leeks with 5 to 6 inches of white	shredded
12 (6) grape tomatoes, cut in half lengthwise	2 ½ (1 ¼) cups heavy cream
1 (1/2) med. yellow onion, chopped	5 (3) eggs, lightly beaten
2 (1) deep dish pie/pastry shells or pie crust from scratch	2 (1) Tbl. olive oil
1 (1/2) lb. gruyere cheese	3 (2) Tbl. butter
	½ tsp. pepper & salt
	2 (1) Tbl. herbes de Provence

1. If making a from scratch pie crust do that first.
2. Preheat oven to 425.
3. Trim and discard hard green part of leeks. Coarsely chop, wash and drain the whites.
4. Heat butter and oil in a large sauté pan.
5. Add leeks and onion to pan.
6. Cook over medium heat until soft and just starting to brown. Set aside.
7. In a large bowl, stir together eggs, cream, pepper and herbes de Provence.
8. Spoon leek and onion mixture into crust.
9. Cover with shredded cheese. Do not go higher than edge of pie shell.
10. Pour cream and egg mixture over cheese. Stop ¼ inch from top, it rises as it cooks.
11. Place tomatoes in a circular pattern on top.
12. Bake 25 to 30 minutes until golden on top.

*An easy way to clean leeks is to slice them lengthwise stopping 1 inch from the end, then turn 90 degrees and slice again stopping 1 inch from the end. Fan them out under running water, and then chop.

Pie Crust (a la Karen)

Ingredients

- 2 ½ cups flour
- 2 sticks (16 Tbl.) Butter, cubed and very cold.
- 1 tsp. salt
- 4-8 Tbl. ice water
- 8" -9" tart pan or pie pan

1. In a food processor mix half the flour & salt, and all the butter until all the flour is coated.
2. Add the second half of the flour and mix until incorporated. You will have a grainy mix.
3. Put it in a bowl and add water a few tablespoons at a time while mixing with your hands until it comes together into a dough. Don't work it any more than is necessary to incorporate the water.
4. Roll into a disk, cover with plastic wrap and refrigerate for 4 hours to overnight.
5. Remove from Fridge and let sit 20 to 30 minutes until pliable.
6. Roll out a circle about 1/8 inch thick and 1 ½ inches bigger than the tart (pie) pan.
7. Line the pan with the dough. Press into all the nooks & crannies. Trim top edge.
8. Fill and bake according to whatever recipe you are using.

Blind bake for Leek Tart.

1. Preheat oven to 375.
2. Cover with foil and pie weights. Bake for 15 minutes.
3. Go to Step 8 in Tart recipe.

Blind bake for general use.

1. Preheat oven to 375.
2. Cover with foil and pie weights. Bake for 15 minutes.
3. Remove weights and foil. Bake for 15 minutes.
4. Cool before filling.