



Roasted leek and goats chèvre pâte à foncer

By Kirsten Tibballs

40 minutes plus refrigeration time

Preparation Time

35 minutes

Cooking Time

48 serves

Serves

INGREDIENTS

Pâte à foncer

250 g (1 ½ cups) plain flour
185 g unsalted butter, diced
¼ tsp (1 g) salt flakes
1 tsp caster sugar
50 ml full cream milk
1 egg yolk

Fried leeks

2 leeks, green parts only
Vegetable oil, to fry

Roasted leek filling

2 leeks, white parts only
1 tbsp vegetable oil
30 g unsalted butter
2 sprigs thyme
Salt flakes and pepper, to taste
4 egg yolks
170 ml cream (35% fat)
110 g crème fraîche
¼ tsp (2 g) freshly ground nutmeg
50 g goats chèvre

METHOD

Pâte à foncer

1. Place the flour, butter, salt and sugar into a bowl of a freestanding mixer with paddle attachment.
2. Mix on a low speed, adding in milk and yolk until just combined.
3. Remove the pastry from bowl and cover with cling wrap, pressing into a flat square shape. Place into the fridge for an hour.

Fried leeks

1. Finely slice the green parts of the leeks into 1mm rounds.
2. In a saucepan on high heat, Induction setting 8, heat the oil. Add the leeks and deep fry for 5-6 seconds until they become a very light golden brown.
3. Remove leeks and place onto a plate lined with absorbent towel. Reserve.

Roasted leek filling

1. Cut the white part of the leeks into 2cm rounds.
2. In a frying pan on medium heat, Induction setting 6, warm the vegetable oil. Place the leeks cut side down into the pan.
3. Cover the frying pan with a lid and braise for approximately 3-4 minutes until leeks have softened and are golden brown in colour.
4. Remove the lid, add in the butter, thyme and season with salt and pepper. Sauté for 1 minute.
5. Place the lid back on and remove the frying pan from the heat. Stand for 5-10 minutes.
6. In a separate bowl, whisk remaining ingredients together. Place into the fridge until ready to assemble.

Assembly

1. Dust the bench lightly with flour. Using a rolling pin, roll the pâte à foncer to a thickness of 2-3mm.
2. Using a 5cm pastry cutter, line 4cm mini muffin tins with pastry. Place into the refrigerator until ready to fill.
3. Preheat the oven on Intensive Bake at 170°C with a baking and roasting rack on shelf level 1.
4. Place approximately half a teaspoon of chèvre into each pastry case.
5. Carefully pull the sautéed leeks apart and arrange on top of the chèvre.
6. Using a small jug, pour the egg mixture into each tart filling just up to the top.
7. Place into the oven and bake for 18-20 minutes or until golden brown.
8. Top tarts with any remaining chèvre, fried leeks and micro herbs.

Hints and tips

- Pâte à foncer freezes well for up to 1 month.
- Leftover pastry scraps can be re-rolled once rested in the refrigerator.