

Bacon & Leeks Tart

(10 servings)

Ingredients:

2 cups Bread Flour

1/2 packet Yeast

1/2 tsp Salt

1/2 stick Butter, softened

1/2 cup Milk, lukewarm

3 Leeks, cleaned, cut in small slices

1 cup Bacon bits

2 tbsp Butter

1 cup shredded Gouda

3 cups Sour Cream

4 Eggs

4 tbsp Flour

Salt, Pepper, ground Nutmeg

Preparation:

Preheat oven to 375°.

Mix flour, yeast and salt in a bowl.

Add the soft butter in small pieces then the milk.

Knead until the dough is smooth.

Cover the bowl and let the dough rest for about 20 min.

In the meantime, sweat the bacon bits in a skillet, add the leek slices and cook for about 8-10 minutes. Let cool a bit.

In another bowl mix the cheese, sour cream, eggs and the 4 tbsp flour.

Add pepper, salt and ground nutmeg. Add the bacon/leek mix.

Knead the dough one more time and roll it to a 1' round.

Mount it into a greased spring form with the edge about 1 1/2" high.

Fill with the egg mixture and bake for about 40 minutes or until the top is slightly browned and the center is springy.

Serve warm.