

Leek Tart on Field Greens Cranberry-Vinaigrette

Ingredients:

2 cups all purpose flour
2 tsp dry yeast
½ tsp salt
2 oz unsalted butter, soft
1 cup milk, lukewarm

3 lb leek, ½" pieces
½ lb lean bacon, diced
2 tbsp butter
150 g Gouda, grated
1 lb sour cream
4 eggs
4 tbsp flour
Salt, pepper, nutmeg

2 tbsp bread crumbs

Preparation:

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- 1** Mix the flour, yeast and salt in a bowl. Add the soft butter and the milk and mix everything into smooth dough. Let rise for about ½ hour.

 - 2** Cut the thoroughly cleaned and dried leek in ½" slices and sauté in the slightly roasted diced bacon with butter about 5 to 8 minutes. Let cool off a couple of minutes. Mix the other ingredients with the spices to taste and stir them into the leek/bacon mix.

 - 3** Knead the risen dough one more time and roll to a 12" diameter round. Place it into a buttered 10" springform and pull the 1" edge up along the inside of the form. Sprinkle the bread crumbs onto the dough and fill the form with the prepared leek mix.

Bake in a pre-heated 375°F oven for about 30 to 40 minutes or until the top is slightly browned.

Presentation:

Arrange one slice on one side of the plate with the field greens on the other half of the plate and drizzle the greens with some of the cranberry vinaigrette.