

Leek & Bacon Tart



(6-8 Servings / 20 min Prep Time / 1hr 45 min Total Time)

Crust Ingredients:

2 ½ cups all-purpose Flour
Pinch of Salt
¼ cup Butter
2 Egg yolks
3 tbsp very cold Water
Lettuce leaves for garnish

Directions:

Sieve the flour and salt into a bowl, and rub in the butter until it resembles bread crumbs.
Add the egg yolks and just enough water to combine the dough.
Wrap the dough in clear film (plastic wrap), and place in the refrigerator for 30 min.
Meanwhile preheat the oven to 400° F.
Roll out the pastry thin.
Use 6-8 tartlet pans or one 11" pan.
Remove any air pockets by using a fork.
Line the pastry loosely with baking parchment, weight down with baking beans.
Bake 15-20 min or until pastry is brown.

Filling Ingredients:

12 oz of sticky (fatty) Bacon, chopped
4 Leeks, sliced
6 Eggs
½ cup Cream Cheese