

Leek and Goats Cheese Tartlets

Serves: 4-6

From the garden: lemon thyme, leeks, eggs

Ingredients:

- 1 large leek
- 1 tbsp olive oil
- 2 eggs
- 100ml cream
- 150g goats cheese
- 1 tsp lemon thyme leaves
- 1 quantity short crust pastry or puff pastry
- 1 tbsp melted butter

Equipment:

Basic toolbox, 2 patty pan tins, B/S frying pan

Method:

1. Preheat oven to 200° C.
2. Wash leeks thoroughly taking extra care to remove all dirt. Then dry and slice off the dark green top and discard. Cut remaining white part of leek into thin rings.
3. Add leeks and olive oil to frying pan.
4. ***Place pan on stove burner and put on medium heat.*** Stir continuously until leeks have collapsed and softened. Do not brown! Set aside and allow to cool.
5. Wash and dry thyme leaves, add to cooling leek mixture and set aside.
6. Now crack eggs into a small bowl and lightly whisk. Add cream and stir to combine.
7. Grease patty pan tins with melted butter using a pastry brush.
8. Cut out rounds of pastry using a round cookie cutter. Press into the patty pan tin.
9. Divide the leek mix evenly between the tartlets.
10. Crumble the goats cheese over the leeks.
11. Now top each tartlet with a little of the egg mix. Fill to just below the edge of the tartlets.
12. ***Carefully place pans in the oven.*** Cook until golden brown, approx 30mins.
13. Serve as finger food at a party or with a salad as a light lunch or dinner.

Enjoy!

Tasks within two * __* means please get an adult to help.

Recipe reference: adapted from recipe by Allan Champion and Michele Curtis at www.sbs.com.au