



Leek tart

NIBBLEDISH CONTRIBUTOR

Ingredients

For dough:

- 500 g wheat flour, type 500
- 200 g of butter
- 200 g of vegetable shorteing
- 200 ml of cold water
- 1 spoon of salt

For leek filling:

- 3 leeks, cleaned and liced
- 1 onion, diced
- 100 ml of cream
- 100 g of Gouda cheese, grated
- pinch of nut meg
- salt and pepper according to taste

Instructions

1. Mix flour with salt and water, kneed smooth dough.
 2. Roll it flat and top with slices of butter, fold like an envelope and roll again (if it gets sticky sprinkle with more flour or place in fridge for a while). Continue till run out of butter and vegetable shortening.
 3. Fold and place in fridge for 30 min, then roll flat again and fold like an envelope and roll flat again and fold and place in fridge. Repeat this procedure at least 4 times but not more that 6 times. Each time whenever it gets sticky feel free to use flour and/or keep longer in the fridge.
 4. When it's ready, let it in the fridge for 1 hour.
 5. You can use it in many ways, to bake cookies, or as tart both piquant or sweet.
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6. Fry onion and leeks, when ready add cream and cheese mix well, add nutmeg, salt and pepper, let it cool.
 7. Roll out dough, cut wheel a bit bigger than your tart dish. Transfer the dough to the dish, use excess of dough to shape the brim around.
 8. Cover with leek filling.
 9. Bake about 20 min in preheated oven, in 250 degrees.