



LEEK AND POTATO TART with an OAT CRUST

Recipe Collection by **Lorraine Fitzmaurice**

Serves 6/8

50g(2oz) butter
6 leeks
2 cloves garlic, minced
salt
2 free range eggs and 2 free range egg yolks
250ml light cream
80g mature cheddar cheese, grated
80g hard goats cheese, finely grated
5 medium potatoes, peeled and boiled until just tender
1 tablespoon of fresh thyme, finely chopped
1 tablespoon of fresh parsley, finely chopped

Oat/pastry base:
120g jumbo oat flakes
120g wholemeal pastry flour
120g cold unsalted butter
pinch salt

Method

Place the flour, oat flakes, pinch of salt and the cold butter chopped into cubes into a food processor. Pulse until the mix resembles breadcrumbs. With the motor running add 3 dessertspoons of very cold water gradually until the dough comes together.

Form the dough into a ball and roll in cling film and refrigerate for 30 minutes. After 30 minutes, roll the dough out and line a 10/11 inch flan dish. Place in the fridge to chill for a further 30 minutes. After the 30 minutes place in a preheated oven; Gas 5, 190C, 375F for 20 minutes.

Make the filling. Wash the leeks well and thinly slice using the white parts and 1 - 2 inches of the green parts of the leek. Melt the butter in a pan and cook the leeks slowly with the garlic until soft. Season.

Mix the eggs and cream together and season. Slice the cooked potatoes thinly.

Place the leeks into the pastry case. place 1/2 the sliced potatoes on top. Sprinkle with 1/2 of the grated cheeses and 1/2 of the thyme and parsley. Layer the rest of the potatoes on top. Pour over the egg and cream mix. Sprinkle with the rest of the thyme and parsley and the cheeses. Place in the oven for 25 minutes until golden.

* Use whole meal spelt flour to make this a wheat free tart.

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