

Leek and Taleggio Tart

SERVES 8

COOKING TIME: 50 MINUTES

Ingredients

leeks 2kg

butter 50g - vegan or dairy

white vermouth 50ml - optional

puff pastry 500g or 2 x Ready Rolled packets (all vegan)

taleggio 250g

a small egg and a little milk - plant or dairy

black pepper to taste



Method

1. Remove the roots and tough dark green stalks from the leeks. Thinly slice the white and pale green parts and rinse thoroughly.
2. Melt the butter in a heavy-based pan. Add the leeks and vermouth and cover them with a piece of greaseproof paper and a lid. Let them cook over a moderate to low heat for 15-20 minutes until they are soft and pale. They should not colour at all. When they are done, remove from the heat.
3. Set the oven at 180C/gas mark 4 and put a baking sheet in to get hot. Cut the pastry in half and roll out one half slightly larger than the baking tin. Line the tin with the pastry, letting it overhang a little. Cut the cheese into small cubes and toss it into the leeks, with salt and black pepper.
4. Spoon the leek and cheese filling into the pastry case and pull the edges in 1-2cm over the leeks. Break the egg in a small bowl and add a tbsp or so of milk. Use some to wet the edges of the pastry. Roll out the second half and use it to cover the top of the pie, pressing the edges against the overlapping pastry to seal them. (I do this with a fork or by pinching them together with my finger and thumb.) Brush the top with egg and milk, then pierce a hole in the centre to let the steam out during cooking.
5. Place the tart on the hot baking sheet and cook for 50 minutes until the top is golden.