

**Miele**

# Roasted leek and goats chèvre pâte à foncer

By Kirsten Tibballs

**40 minutes**

Preparation Time

**35 minutes**

Cooking Time

**48 pastries**

Serves



## INGREDIENTS

### Pâte à foncer

250g plain flour  
185g unsalted butter, diced  
1g salt flakes  
5g caster sugar  
50ml full cream milk  
20g egg yolk (approximately 1 egg)

### Fried leeks

2 leeks, green parts only  
Vegetable oil

### Roasted leek filling

2 leeks, white parts only  
1-2 tbs vegetable oil  
30g unsalted butter  
2 sprigs thyme  
Salt flakes and pepper, to taste  
4 egg yolks  
170ml thickened cream 35% fat  
110g crème fraîche  
2g nutmeg, freshly ground  
50g goats chèvre

## METHOD

### Pâte à foncer

1. Place flour, butter, salt and sugar into a bowl of a freestanding mixer with paddle attachment.
2. Mix on a low speed, adding in milk and yolk until just combined.
3. Remove pastry from bowl and cover with cling wrap, pressing into a flat square shape.
4. Refrigerate for an hour.

### Roasted leek filling

1. Cut the white part of the leeks into 2cm rounds. Reserve the green part for garnishing.
2. In a frying pan on medium heat, Induction setting 6, warm the vegetable oil. Place the leeks cut side down into the pan.
3. Cover the frying pan with a lid and braise for approximately 3-4 minutes until leeks have softened and are golden brown in colour.
4. Remove the lid, add in the butter, thyme and season with salt and pepper. Sauté for 1 minute.
5. Place the lid back on and remove frying pan from the heat. Stand for 5-10 minutes.
6. In a separate bowl, whisk remaining ingredients together. Place into the refrigerator until ready to assemble.

### Assembly

1. Dust the bench lightly with flour. Using a rolling pin, roll the pâte à foncer to a thickness of 2-3mm.
2. Using a 5cm pastry cutter, line 4cm mini muffin tins with pastry. Place into the refrigerator until ready to fill.
3. Pre-heat Oven on Intensive Bake at 170°C with a baking and roasting rack on shelf position 1.
4. Place approximately half a tablespoon of chèvre into each pastry case.
5. Carefully pull the sautéed leeks apart and arrange on top of the chèvre.
6. Using a small jug, pour the egg mixture into each tart filling just up to the top. Bake for 18-20 minutes or until golden brown.

### Fried leeks

1. Finely slice the remaining green parts of the leeks approximately 1mm, into rounds.
2. In a saucepan on high heat, Induction setting 8, heat oil. Add leeks and deep fry for 5-6 seconds until they become a very light golden brown.
3. Remove leeks and place onto a plate lined with an absorbent towel. Reserve.

### To serve

1. Top tarts with extra chèvre, fried leeks and micro herbs.

### Hints and tips

- Pâte à foncer freezes well for up to 1 month.
- Leftover pastry scraps can be re-rolled once rested in the refrigerator.