COOKING PASSION SINCE 1877

Cheesy Leek Tart with Gremolata

DIFFICULTY: EASY

PREPARATION TIME: 30 MINUTES

COOKING TIME: 40 MINUTES

SERVES: 4

Ingredients

2 leeks

1 round puff pastry sheet

100 g crème fraîche

1 egg

100 g Pecorino cheese

1/4 tsp cayenne pepper

1/2 lemon

10 g parsley

30 g hazelnuts

3 tbsp olive oil (2 for gremolata, 1 for tart)

salt

Pepper

Method

Wash the leeks and halve them widthwise so they are approximately the length of your tart form and slice in half lengthwise to expose the inside of the leeks. Bring a pot of salted water to a boil on Induction Hob heat setting 9 and carefully add leeks. Bring heat setting down to 7 and blanch for approx. 4 – 5 min. Rinse leeks in cold water and pat dry with kitchen towels.

Preheat the oven to 190°C Circo Therm®. In a bowl, whisk crème fraîche with the egg. Add some of the freshly grated Pecorino cheese, half of the cayenne pepper, some lemon zest, and season with pepper and salt.

Place the puff pastry into the tart form. Pour in the crème fraîche mixture and spread evenly over the base. Then press the halved leeks into the mixture with the cut-side facing up and brush with 1 tbsp olive oil. Bake for approx. 25 min. at 190°C until golden-brown.

In the meantime, chop hazelnuts and roast in a dry pan on Induction Hob heat setting 7 or choose Temperature Cooking with the Twist Pad Flex® and roast hazelnuts at 140°C for approx. 8 minutes, until fragrant. Wash and pluck parsley leaves for the gremolata. Finely chop and mix with roasted hazelnuts, remaining lemon zest, and season with salt and pepper. Mix with the remaining olive oil. Top baked tart with the gremolata and garnish with some shaved pecorino cheese and cayenne pepper. Slice and enjoy warm or at room temperature!

Notes

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