

## Leek & Goat Cheese Tart

By Chef Robert Graf from Alphorn Bistro courtesy of Helen Brody

Author of New Hampshire from Farm to Kitchen

This recipe was used at Alphorn Bistro's NH Growers dinner

4Tbs Unsalted Butter

1 ½ Lbs Leeks, white part only, thinly sliced (4 Cups)

1 Tsp finely chopped garlic

¼ C water

¼ Tsp sugar

¼ Tsp salt

2 Tbp chopped parsley

8 Oz Fresh Goat Cheese

3 Eggs

2/3 C Heavy Cream

¼ Tsp ground white pepper

½ Tsp salt

1 (9-inch) unbaked pie shell

Preheat oven to 400 degrees

Melt butter in a 10 –inch skillet, and add the leeks and garlic

Sauté for 15 minutes, then add the ¼ cup water, the sugar and salt, continue to cook another 15-20 minutes. The leeks should be very soft and sweet. (You may choose to use Onions instead of leeks if leeks are not available) Stir parsley into leeks

Pre bake the pie shell in oven for 8 – 10 minutes until the bottom of the shell just begins to color.

Remove the pie shell from oven and reduce oven temperature to 375 degrees

Puree the cheese, eggs, cream, pepper and salt together in a food processor.

Spread the leeks in the bottom of the pie shell and cover with the cheese mixture.

Bake for 30 – 40 minutes

If substituting onions for leeks, bake the same amount of time

The tart will be golden and puffed, let set for about 5 minutes before cutting.

Serve on a bed of lettuce.

Enjoy with a glass of Sauvignon Blanc or Gruner Veltliner