

Rescue Recipe

This recipe is great for using up leftover vegetables and cheese.

Leek & Smoked Salmon Tartlets

Introduction

Ideal for a light lunch with a mixed green salad, these delicious tartlets can be easily adapted to use left over veg or whatever hard cheese you happen to have in the fridge.

Ingredients

Pastry:

250g (9oz) plain flour
Pinch of salt
50g (2oz) lard
75g (3oz) salted butter
1 free range egg (beaten)
3 tbsp milk

Filling:

50g (2oz) of butter
500g (1lb 2oz) finely chopped leeks
5 sprigs of fresh thyme (just the leaves)
200ml (7 fl oz) double cream
1 egg + 1 egg yolk
Salt and pepper
200g (7oz) smoked salmon (long cut)
75g (3oz) grated hard cheese

Method

1. Using your fingertips mix the flour, salt, lard and butter in a large bowl until it looks like fine breadcrumbs. Mix the egg and milk and add, a little at a time until the pastry comes together. Divide in two and place in the fridge for at least an hour. (Use half and freeze half to use next time)
2. Preheat oven to 190C/375F/Gas mark 5
3. On a lightly floured surface roll out pastry and line your tartlet cases. Put back in the fridge for 30 minutes before blind baking for about 15 minutes.
4. Meanwhile, melt the butter in a large frying pan and fry the leeks until soft. Leave to cool.
5. Place the cream, egg and egg yolk in a large bowl and whisk together.
6. Add the cold leeks (or other veg) and mix well. Season with salt and pepper.
7. Pour the mixture into your pastry case and cover with a layer of smoked salmon making sure you cover the whole surface.
8. Sprinkle grated cheese over the top and bake for 20-25 minutes or until the tart is set and is a golden brown on top.

Recipe by: *Source + Season*


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