



Savory goat cheese and leek tart

40'
Hands on

60''
Hands off

90'
Cook Time

6-8
Portion(s)

2
Difficulty



Method

For the dough

- Preheat the oven to 160° C (320° F) set to fan.
- In a food processor add the walnuts, flour, mustard powder, thyme, salt, pepper, and beat well to break down the walnuts.
- Add the butter cut into pieces and beat until the texture of your mixture is like wet sand.
- Add the egg, the water, and beat until there is a thick dough. Remove and, ideally, refrigerate for 1 hour wrapped in plastic wrap.
- With your hands, spread the dough well into a buttered and floured 24 cm tart pan until the whole surface is covered.
- Prick the surface of the tart with a fork. Spread plastic wrap and add pie weights.
- Bake with the pie weights for 30 minutes, then remove the weights and bake for 20 more minutes.
- Set aside for 10 minutes to cool.

For the filling

- Increase the oven's temperature to 190° C (370° F) set to fan.
- Place a [frying pan](#) over high heat and add the butter and the olive oil.
- [Cut](#) the leeks into four and then in small pieces, and add them to the pan.
- Add the thyme, salt, pepper, the garlic finely chopped, the spring onions finely chopped, and sauté to caramelize them.
- Deglaze the pan with the balsamic vinegar and remove from the heat.
- Add the walnuts finely chopped, the cream cheese, the eggs, and mix well.
- Spread the filling over the tart crust, add the goat cheese in slices, season with salt and pepper, and bake for 30-40 minutes.
- Allow 20-30 minutes for it to cool before cutting a slice.
- Add thyme, olive oil, rocket, cherry tomatoes, salt, pepper, and serve.

Ingredients

For the dough

- 40 g walnuts
- 230 g all-purpose flour
- 1 teaspoon(s) mustard, ground
- 1 teaspoon(s) thyme
- salt
- pepper
- 120 g butter, ice-cold
- 1 egg, medium
- 1 level tablespoon(s) water

For the filling

- 50 g butter
- 1 tablespoon(s) olive oil
- 2 leeks
- 1 tablespoon(s) thyme
- salt
- pepper
- 1 clove(s) of garlic
- 2 spring onions
- 1 tablespoon(s) balsamic vinegar
- 20 g walnuts
- 250 g cream cheese
- 2 eggs, medium
- 450 g goat cheese

To serve

- thyme
- 1 teaspoon(s) olive oil
- rocket
- cherry tomatoes
- salt
- pepper

Διατροφικός πίνακας

Nutrition information per portion

601 Calories (kcal)	46.0 Total Fat (g)	25.0 Saturated Fat (g)	24.0 Total Carbs (g)
30%	66%	125%	9%
2.7 Sugars (g)	21.0 Protein (g)	2.6 Fibre (g)	1.8 Sodium (g)
3%	42%	10%	30%