



Leek & Onion Tarts



Servings: 4 (4 tarts)
Total Time: 1 hr 15 mins
Cooking Time: 30 mins
Pre-heat Oven to 180 °C



METHOD

Toss the leeks, onions, spring onions and cheese in a bowl. In another bowl, whisk the milk, eggs, mustard, thyme & 2 Tbsp cream cheese. Season with salt & pepper.

INGREDIENTS

100g leeks, cleaned & sliced
50g onions, peeled & diced
25g spring onions, finely sliced
40g Cheddar or Gouda cheese, grated
2 Tbsp milk
2 large eggs
2 tsp mustard, Dijon or wholegrain
½ tsp dried thyme
6 Tbsp cream cheese with onion & chives
salt & freshly ground black pepper



16 phyllo pastry squares (each 15x15cm)
melted butter, for brushing



Lay the phyllo pastry squares on a flat surface & brush both sides lightly with melted butter. Line 4 muffin pan cups with 4 phyllo squares each, placing each layer individually & diagonally to the next.

Tuck back any exposed corners (to prevent burning) and press down each pastry cup to ensure that it fits snugly into the pan cup.

Blind bake the cups for 10 mins.

Remove from the oven & fill each cup with vegetable mix & top with egg mixture. Spread the remaining 4 Tbsp cream cheese on top.

Bake for 20 mins on the bottom shelf of the oven until golden and then rest the tarts on paper towel to drain any excess oil before serving.

VARIATIONS

Replace the leeks with sliced asparagus, mushrooms or artichokes & olives combo.

