



Potato Leek Tart

I'm sad to say this dish was just not very photogenic. It has great flavor and was a big hit with family and friends but I just couldn't get a good picture so I had put off posting it. However, it was very tasty and I've been requested to put it up so here it is!

Ingredients:

1 pkg frozen puff pastry

4 slices of bacon chopped finely (optional)

2 large well washed and finely sliced leeks

3 cloves garlic

1/2 teaspoon pepper

1 lb peeled medium diced potatoes (I used Yukon Gold)

1 cup heavy cream

4 ounces finely grated Gruyère cheese

Procedure:



Puff Pastry

Place both sheets of pastry on a jelly roll pan pinching together the sheets in the middle to make one single layer and bake at 400 degrees for approx 5 minutes – it will not be fully done. Remove from the oven and set aside, then reduce the oven temperature to 350 degrees.

Boil the potatoes in a large pot for 15-20 minutes, they should be firm but mostly cooked.

In a large skillet or dutch oven, fry the bacon pieces until crisp.



Saute the leeks until wilted



Saute Leeks

Add the sliced leeks and cook until wilted.



Add garlic and pepper



Saute with garlic and pepper

Add the garlic and pepper and sauté for 1 minute



Add cream

Add the cream 1/4 cup at a time while stirring constantly and allow most of it to absorb before adding another 1/4 cup.



Add potatoes



Mix well

Add the potatoes and mix well.



Add cheese

Add 1/2 of the cheese



Spread on tart shell

Pour onto the partially baked tart shell and spread evenly.



Add cheese

Sprinkle with the remaining grated cheese. Bake for about 30 minutes or until the filling is browned and bubbling.



Baked potato leek tart