

Leek Souffle Tart

Serves 4 - 5

Pastry

170g/6oz plain flour

85g/3oz butter

1 egg

grind of black pepper

Filling

1 small leek (175g) – finely sliced

¼ tsp turmeric

1 tbsp olive oil

1 tbsp flour

2 eggs separated

1 tbsp lemon juice

1 tbsp parsley

30g/1oz grated parmesan cheese

100ml milk

50ml Greek yogurt, crème fraiche or double cream



1. Make the pastry either in a food processor or by hand: combine the flour and butter until the mixture is like crumbs, add the black pepper and egg and bring together to form a ball of dough. Wrap in cling film and allow to rest for 20 min in the fridge.
2. Set the oven to 200C/400F/gas6
3. Roll the pastry out thinly and bake blind in the oven for 15 min or until the edges of the pastry begin to turn golden. After 15min, remove paper and beans and return to the oven for 5 min to dry out the bottom of the pastry. Turn the oven down to 180C/350F/gas5
4. Sweat the leek in the olive oil until soft.
5. Add the turmeric and flour and cook for a minute.
6. Remove from the heat, add the milk and stir well to combine.
7. Return the pan to the heat and bring gently to the boil to make a sauce.
8. Remove the pan from the heat, allow to cool slightly and add the, parmesan cheese, yogurt, parsley, lemon juice and salt and pepper.
9. Add the egg yolks and stir to combine.
10. Whip the egg whites to stiff peak and fold into the leek mixture.
11. Pour into the pastry case and bake for 20 – 30 minutes until set, puffed up and golden brown.