

Stilton & Leek Tarts

Ingredients

CHEESE PASTRY

- 175g Plain Flour
- 1 Tsp Salt
- 1 Tsp English Mustard Powder
- 75g Butter, Cut into Small Pieces
- 50g Parmesan, Freshly grated
- 1 Egg, Beaten



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Ingredients

FILLING

- A Good Knob Of Butter
- 1 Large Leek, About 350g Trimmed, Washed & Finely Sliced
- 100g Stilton Cheese, Coarsely Grated
- A Large Handful Of Fresh Parsley, Coarsely Chopped
- 2 Eggs
- 300ml Single Cream
- Little Freshly Grated Nutmeg
- Salt & Freshly Ground Black Pepper
- 12 Black Olives, Stoned & Halved (Optional)



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Method

- First make the pastry. Measure the flour, salt, mustard and butter into the processor or a bowl, and process or rub in until the mixture resembles fine breadcrumbs. Add the Parmesan and beaten egg and mix again as long as it takes for the ingredients to come together. Chill for 30 minutes wrapped in clingfilm.
- For the filling, heat the butter in a large non-stick pan and add the sliced leek. Cover and cook over a low heat for about 15 minutes to soften. Return to a high heat to drive off any excess liquid. Preheat the oven to 200°C/Fan 180°C/Gas 6.
- Roll the pastry out thinly on a lightly floured work surface and, using an 11cm (4½ in) cutter, cut into eight discs. Use these to line two Yorkshire pudding trays. Chill if time allows.
- Bake the pastry blind in the preheated oven for 15 minutes, removing the paper and beans for the last 5 minutes. Reduce the temperature to 180°C/Fan 160°C/Gas 4.
- Divide the cooled leek between the pastry-lined Yorkshire pudding tins, and top with grated cheese and chopped parsley. Beat the eggs and add the cream, nutmeg and some seasoning. Carefully pour the egg and cream mixture into the tartlets and top each one with a few halved olives if liked.
- Bake in the reduced-temperature oven for 15-20 minutes until the filling is set and beginning to colour.