



Goat cheese and leek tart adapted from Alice Water's *The Chez Panisse Menu Cookbook* with my crust recipe:

Crust:
2 cups flour
1/4 cup sugar

A healthy pinch of kosher salt
12 tab. (1 1/2 sticks) unsalted butter room temperature
1/4 cup of orange juice

Preheat oven to 425 degrees.

Place the flour, sugar and salt in a large bowl. With a fork, pastry cutter, or one's own hands, cut the butter into the dry ingredients until well dispersed and the mixture is crumbly. Pour in the orange juice to bring together the crust together into a ball. It should not be wet or sticky and a bit more flour can always be added. On the other hand, if the crust is too dry, add more orange juice a bit at a time. Do not over work. Place crust in a large sheet of wax paper and place in the freezer for a few minutes while the fruit is prepared.

For the filling:

3-4 pounds leeks (about 12 – 14 small leeks)
8 tab. Butter
salt and pepper
1 egg
1/2 cup heavy cream
2 teaspoons Dijon mustard
Pinch of curry powder
1/4 pound goat cheese
1/3 cup fresh bread crumbs

Trim the green stems and the roots from the leeks. Julienne the leeks, rinse them well in cold water, drain them and cook them in 6 tab. butter over gentle heat for 20 – 30 minutes. Season with salt and pepper, then cover the pan after 10 minutes and let the leeks sweat.

To make the custard, beat the egg lightly in a large bowl and stir in the 1/2 cup heavy cream, 2 teaspoons Dijon mustard and the pinch of curry powder. Crumble half of the trimmed cheese into the custard. When the leeks are cool, stir them into the custard. Roll out the tart into an oval to fit my oval platter. Refrigerate for 10 – 15 minutes. To bake the tart, fill the shell with the cool leek custard mixture. Crumble the remaining goat cheese over the filling. Sprinkle the tart with the 1/3 cup fresh bread crumbs and 2 tablespoons melted butter. Bake in a preheated 400 degree oven for 10 – 15 minutes. Reduce the temperature to 350, leaving the oven ajar to ensure rapid temperature change, and bake for another 30 to 40 minutes until the pastry is a beautiful brown.