

Leek and Camembert Tartlet

This is Patrice Cauchard's recipe for *Leek and Camembert Tart*, as cooked by his assistant. Serves 4

Ingredients

2	leeks, <i>finely chopped</i>
1 clove	garlic, <i>finely chopped</i>
1	shallot, <i>finely chopped</i>
1 soup spoon	flour
70–100 ml	white wine
2	whole eggs plus 1 yolk, <i>beaten</i>
100 ml	double cream or <i>crème fraîche</i>
1	camembert
4	pre-cooked tartlet shells

Method

Sauté the chopped leek in butter until softened then add the shallot and garlic and cook for a minute or two longer, stirring now and then.

Mix in the flour and cook for another couple of minutes, stirring to incorporate, before adding the white wine. Stir well again and let the mixture bubble before adding the cream.

After that has been thoroughly mixed in, add the beaten eggs. Stir until thickened. Fill the tartlet shells with the leek mixture and top with slices of Camembert. Grind over a little black pepper.

Bake in a pre-heated oven at 180° C for 15 minutes.