

LEEK, MUSHROOM & CHEESE TART

Servings: 6 | Total Time: about 3 hours

DIRECTIONS:

Step 1: Activate the yeast by mixing the yeast and sugar in the warm water. Let this mixture sit for about 10 minutes, until the mixture becomes foamy on top. In a large bowl, mix this yeast mixture together with the flour. Then add in the salt and egg, using your hands to roughly combine the mixture. Knead this for about 10 minutes, or until the dough is stronger and elastic. Then knead in the soft butter until it is fully incorporated into the dough. Let the dough rise in a large, covered bowl at room temperature for 1 1/2 hours, until doubled in size.

Step 2: While waiting for the dough to rise, melt the butter in a large pot and then stir in the leeks. Cover the pan with a lid and cook the leeks on low to medium heat for 15 minutes, stirring occasionally. After 15 minutes, add in the mushroom, cover again, and cook for an additional 10-15 minutes, until the leeks are meltingly tender. Once you reach this stage, set the mixture aside to cool.

Step 3: Once the dough has doubled in size, tip it onto a clean, lightly floured work surface. Roll the dough into a large circle that is big enough to line the bottom and sides of your pie or tart pan. Line the pan, making sure to both press the dough into the corners and push a little around the sides so that the dough hangs over the top of the pan a little. I like to fold this overhand under the rim of the pan and tack it down to make sure that the dough won't slide down the inside of the pan during its proving time. Let the dough prove in the pan for 30 minutes. Meanwhile, preheat the oven to 400° F.

Step 4: While the dough proves again, use this time to finish up the filling. In a large bowl, stir together the sour cream, eggs, nutmeg, salt, pepper, Cajun seasoning, chili powder, and cheese. Then add in the cooled leek, mushroom and butter mixture. Make sure to go heavy on the pepper in order to cut through the filling's richness. After the dough's proving time is up, spoon in the filling.

Step 5: If using the beaten egg to glaze, at this point, brush it onto the rim of the dough. Bake the tart for 40-50 minutes. When fully cooked, the tart should be golden brown on top and the crust should look well risen. Wait a couple of minutes after taking it out of the oven before cutting into it.

INGREDIENTS

FOR THE CRUST:

250 grams bread flour

1 tsp active dry yeast

1/2 tsp sugar

110 ml warm water

1 1/2 tsp salt

1 large egg

50 grams unsalted butter, softened

FOR THE FILLING:

50 grams unsalted butter

400-500 grams leeks, washed, trimmed & sliced

6 whole, white mushrooms (or your choice), sliced into chunks

300 ml sour cream or crème fraiche

150 grams gruyere cheese, grated

2 large eggs, beaten

Nutmeg, salt, pepper, Cajun seasoning and chili powder, to taste

1 egg, beaten, to glaze (optional)

1 LARGE pie or tart pan