

BAS Goat Cheese Tart

Ingredients

- 3 tbsp. water
- 1/4 tsp. salt
- 3 eggs
- 1/4 lb. grated Parmesan cheeses
- 3/4 c. half-and-half
- 1/2 c. unsalted butters in chunks, plus 2 tbsp
- 1 c. all-purpose flour, plus a small amount for dusting
- 3 leeks, white part plus 2 inches of green, cut
- Black pepper (to taste)
- 1/4 lb. goat cheese
- Dried beans

Materials / Pans

- Large frying pan
- Electric mixer
- Plastic wrap
- Aluminum foil
- Rolling pin
- cheese grater
- 9-inch tart pan with a removable bottom

Directions

1. Preheat the oven to 325 degrees.
2. Mix the flour and salt in a bowl. Add the 1/2 c. butter. Fit an electric mixer with the paddle attachment and beat in butter until it looks like coarse meal. Sprinkle in the water, a bit at a time, and beat until the dough holds together.
3. Make a ball with the dough, then flatten it into a 6-inch round. Cover with plastic wrap and refrigerate 1 hour.
4. Begin preparing the filling by melting the remaining 2 tbsp. of butter in a large frying pan over medium heat. Add the leeks and cook, stirring occasionally, until the leeks are soft. Season with salt and pepper to taste and then transfer to a bowl to let cool.
5. Dust a work surface with a good amount of flour and roll out the pastry into a 10-inch round. Drape the pastry over a rolling pin and transfer it, carefully, into a tart pan. Press the pastry into the pan then trim the edges and freeze for 20 minutes.

6. Line the pastry shell with aluminum foil and fill with dried beans. Bake for 15 minutes. Remove the foil and beans and bake for 3 minutes longer. The pastry should be lightly browned.
7. Finish the filling: Crumble the goat cheese into a bowl, add the parmesan cheese, half-and-half, eggs, and salt and pepper to taste. Whisk until blended, and then stir in the leeks.
8. Pour the filling into the warm tart shell. Bake for 20-30 minutes or until a skewer inserted in the center comes out clean.