

It doesn't get any easier than this. Frozen puff pastry makes a spectacularly crispy, elegant, and easily handled crust. Roasting brings out the sweet mild flavor of leeks, and a touch of mustard and Gruyere adds a depth of flavor.

## Roasted Leek Tart

*from Serving Up the Harvest by Andrea Chesman*

Serves 4 as light main course.  
9 as an Hors d'oeuvre

6 leeks, white parts only, trimmed and cut into 1/2 inch slices.

2 Tablespoons extra-virgin olive oil

Salt and Freshly ground pepper

1 sheet frozen puff pastry (about 8 ounces)

1 egg, slightly beaten with 1 tablespoon water

2 teaspoons Dijon mustard

1 cup grated Gruyere

1. Preheat oven to 425°F. Lightly grease a large sheet pan (preferred) or shallow roasting pan with oil.

2. Combine the sliced leeks and oil in a large bowl and toss to coat. Season with salt and pepper. Transfer the leeks to the prepared pan and arrange in a single layer.

3. Roast for 15 to 20 minutes, until the leeks are tender and lightly browned, shaking the pan occasionally for even cooking. Remove the pan from the oven and leave the oven on.

4. Roll out the pastry to an 8 1/2– inch square about 1/4 inch thick on a lightly floured surface. (For most commercial puff pastry sheets, this will simply involve unrolling or unfolding the sheet.) Fold a 1/2-inch edge of pastry over toward the center of the pastry to form a raised border

5. Transfer the pastry to an ungreased cookie sheet. Prick the bottom of the pastry with the tines of a fork at 1/2-inch intervals. Brush the egg over the bottom of the crust. Brush the mustard over the egg. Sprinkle the cheese in the pastry shell. Spoon the roasted leeks over the cheese.

6. Bake for 25 to 30 minutes, until the pastry is lightly browned. Serve hot or at room temperature

