



WELSH GOAT'S CHEESE & LEEK TART

This recipe serves 2.

INGREDIENTS

- 1 tablespoon olive oil
- 2 small leeks - sliced
- 2 slices back bacon - chopped
- 1 x 210g ready - rolled puff pastry
- 1 tablespoon crème fraîche
- 1 tablespoon wholegrain mustard
- 100g firm Welsh goat's cheese

EQUIPMENT

- tablespoon
- frying pan
- fish slice
- small mixing bowl
- teaspoon
- baking tray - greased
- chopping board
- sharp knife

HOW TO MAKE IT

1. Heat the oven to 200°C/Gas 6.

2. Heat the oil in a frying pan, then soften the leeks for 5 minutes. Add the bacon and cook for a further 5 minutes. Allow to cool.

3. Unroll the pastry and cut out two 12 x 18cm rectangles. Lift onto a greased baking sheet. Using a sharp knife, make a border inside each one, 1.5cm from the edge.

4. Mix the crème fraîche and mustard together, then spread

over the inside of the pastry frames. Spoon the leek and bacon over the mustard mix, then crumble the goat's cheese on top.

5. Bake for 15 - 20 minutes until the pastry is crisp and golden.