

LEEK AND WILD GARLIC TART

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Preparation: 25mins

£: 0.80/portions

Serves: 12

Difficulty: Medium

Ingredients

[1 block of shortcrust pastry](#)

2 large leeks

200ml milk

100ml double cream

150g grated cheddar

3 eggs

Salt

Grounded nutmeg.

Equipment

Tart case



METHOD

Preheat the oven to 180 degrees Celsius.

Heat the butter in a pot and stir in the leeks, add salt.



Cook for 5 to 10 minutes with a lid on.

At the last minute add the wild garlic leaf and cook for one minute.

In a mixing bowl, combine milk, double cream, eggs, salt and grounded nutmeg. Leave it on the side.



Lay down the shortcrust pastry in a tart case mould, add the leek and wild garlic, then pour the mixture on top of it.

Sprinkle with grated cheddar cheese and bake for 40 minutes.