



CARAMELIZED LEEK AND ONION TARTLETS

This month, we're highlighting leeks with mini tartlets. They're simple to make and your guests will love them. They have a delicate onion flavor and sweetness from the caramelization. The Gruyere gives them a nutty and salty taste, but feel free to swap it for your favorite cheese.

INGREDIENTS

- One large leek
- One onion, finely chopped
- One tbsp butter
- 3/4 cup half and half
- One egg, slightly beaten
- One cup Gruyere cheese, grated
- 1/4 cup Parmesan cheese, grated
- Two tsp fresh thyme, minced
- Six sheets phyllo dough
- 1/2 cup melted butter

INSTRUCTIONS

Preheat oven to 400°F. Chop off the green top part of the leek and the root off the bottom, then slice the leek lengthwise. Slice and finely chop.

In a skillet, melt one tablespoon butter over medium heat. Add the onions and cook until they caramelize. Add in the leek, a pinch of salt and pepper, and sweat until the leeks are soft. In a bowl, combine the half and half, egg, and grated cheeses. Add in the thyme, then pour this mixture into the skillet. Stir to combine.

Lay a sheet of phyllo dough on a flat surface and brush on a thin layer of the melted butter to cover the whole sheet. Lay another sheet on top and continue this process until you have layered three sheets. Repeat to make a separate stack. Cut each stack of phyllo into 12 square pieces each. Grease two mini tart/muffin tins with melted butter, then lay the buttered phyllo in each cup so that it comes up the sides to make a nest. Spoon the mixture into each tart and bake for 30 to 35 minutes until the edges are nicely brown and the cheese has melted.



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