



A LOCAL *Ontario food* EXPERIENCE

recipe of the week

leek and goat cheese tart

Serves 6 for lunch or 12 as an appetizer.

- 1 frozen pie crust
- 2 tbsp Pristine Gourmet Soya Oil
- 1 bunch wild leeks, cleaned, trimmed and thinly sliced
- 1 tsp minced green garlic
- 2/3 tsp Heritage Line Herbs dried rosemary
- salt and pepper to taste
- 2/3 cup crumbled Celebrity chevre
- 6 free-range eggs, separated

Pre bake pastry shell according to package directions.

Heat oil over medium-high heat. Add leeks and cook until leeks become very fragrant and soft, about 6-7 minutes, stirring frequently. Add green garlic and continue to cook for another 2 minutes. Sprinkle with rosemary, salt, and pepper. Remove to a bowl and allow to cool a bit before spreading over the bottom of prepared tart.

Cream goat cheese. Add egg yolks one at a time, beating well to mix. In a separate bowl, beat egg whites until stiff but not dry, then fold into the cheese mixture. Season with salt and pepper. Pour filling carefully over the leeks.

Bake at 325 degrees until just set, about 20 minutes. The filling will be soft in the centre. Cool about 10 minutes before slicing.

Serve with a nice green salad drizzled with some thickened reduced Everything Maple Maple Balsamic Reduction.

Enjoy!

Culinarium shopping list

Pristine Gourmet Soya Oil

1 bunch wild leeks

1 bunch green garlic

Heritage Line Herbs dried rosemary

Celebrity Chevre

half-dozen free range eggs

salad greens

Everything Maple Maple Balsamic Reduction

other

frozen pie crust