

# Savory Carrot and Leek Tart

## Ingredients

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## Instructions

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**DOUGH:** In the bowl of a food processor, combine flour salt and almonds. Pulse several times to grind the almonds well. Add the butter water and egg yolks; pulsing several more times until a course meal texture is achieved that hold together when press between your thumb and fingers. Dump the mixture onto a large piece of plastic wrap, form into a rectangle about 1/2 inch thick, wrap well and refrigerate until firm, about 30 minutes.

**Filling** Pre-heat oven to 350 degrees F. In a large skillet heat olive oil over medium-high heat. Add leeks and a generous pinch of salt; cook, stirring often, until softened and just beginning to color. About 6 minutes. In a large sauce pan combine carrots, 3/4 cup water, thyme leaves, chopped carrot tops, and marjoram, 2 tablespoons butter, and salt and pepper to taste. Heat the mixture over high heat until it comes to a boil, then reduce the pan to a simmer. Cook until carrots are cooked through and most of the water has evaporated, about 20 minutes. remove from heat and let cool while you prepare the tart pan.

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Generously butter the bottom and sides of a 4" x 3.5" tart pan with a removable bottom. Coat the pan with enough bread crumbs to cover the bottom and all 4 sides. On a well-floured work surface, roll out the dough to 1/8-inch thick. Using the bottom of the tart pan as your guide, cut out an appropriate sized rectangle to cover the bottom and sides of the tart pan. You will have extra dough.

Carefully replace the tart pan bottom, then line it with the dough. Move the tart pan to the refrigerator while you finish the filling.

Remove 66 whole, uniformly sized carrot slices and set them aside. In a blender or food processor puree the remaining carrots with the pan liquid. Add the reserved leeks to the blender or food processor and pulse 5 or 6 times, do not completely puree them. In a large bowl, add the carrot and leek mixture, 1-cup cheese, 2 eggs, 1/8 teaspoon salt, and the white pepper.

Remove the cold, dough-lined tart pan from the refrigerator. Spread the carrot

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mixture over the entire surface of the tart pan, filling the pan completely. Smooth the top to level and attractively arrange the reserved carrot slices over the top, 22 slices per row in 3 rows. Sprinkle the top with the remaining cheese.

Bake until well browned and set. About 35-40 minutes. Transfer the pan to a wire rack to cool. Remove the tart from the pan very carefully and serve at room temperature.