



## Pastís de Porros (Glazed Leek and Cheese Tart)

**Serves 8:**

**For the pastry:**

1-1/2 cups unbleached all-purpose flour  
1/2 cup (1 stick) frozen unsalted butter,  
cut into 1/2-inch pieces  
1 egg yolk (save the white for the filling)  
1/2 teaspoon salt  
5 tablespoons ice water

**For the filling:**

4 tablespoons butter  
3 bunches leeks, thinly sliced, with one third of  
the green part (about 3 pounds after cleaning)  
3/4 teaspoon salt, or to taste  
1/2 teaspoon freshly ground black pepper, or to taste  
1/8 teaspoon cayenne, or to taste  
1/2 teaspoon freshly grated nutmeg, or to taste  
4 eggs (plus the saved egg white from the pastry)  
1 cup half and half  
1 cup grated Gruyère or Emmenthaler Cheese (1/4 pound)

**To make the pastry dough:** In a food processor, pulse flour and butter together until mixture has the consistency of cornmeal. In a small pouring jar, mix together egg yolk, salt, and ice water; add to flour and butter mixture. Whirl until a ball of dough forms. (If a ball doesn't quite form, remove dough and knead with your hands on a lightly floured surface for about 30 seconds.) Refrigerate the ball of dough for at least 30 minutes before using.

**To prepare the filling:** In a large pot, melt butter and, over very low heat, sauté leeks until they are dry and almost caramelized; this will take 45 minutes to 1 hour. Season with salt, pepper, cayenne, and nutmeg. Let cool. In a large bowl, lightly beat eggs; add half & half and leeks, mix well and taste for seasoning.

**To prepare the pastry:** Preheat oven to 425° F. On a lightly floured board, roll out pastry thinly to fit a 9- or 10-inch tart pan about 1 inch deep; double excess dough up the edges, since these will shrink while baking. Prick dough all over with a fork. Line pastry shell with aluminum foil and weight it with pie weights or beans. Bake in the 425° F oven for 15 minutes. Pick up foil by its edges and carefully lift it out of the pastry shell. Bake shell another 5 to 10 minutes, or until lightly golden. Remove from oven. Reduce oven temperature to 375° F.

**To assemble the dish:** Pour leek mixture into pastry shell. Sprinkle cheese on top. Bake in the 375° F oven for 45 minutes, or until cheese turns golden. Serve warm, cut into wedges.

**Wine Pairing:**

Marimar Estate Chardonnay/Albariño

**Recipe from:**

*The Catalan Country Kitchen*, page 47  
by Marimar Torres