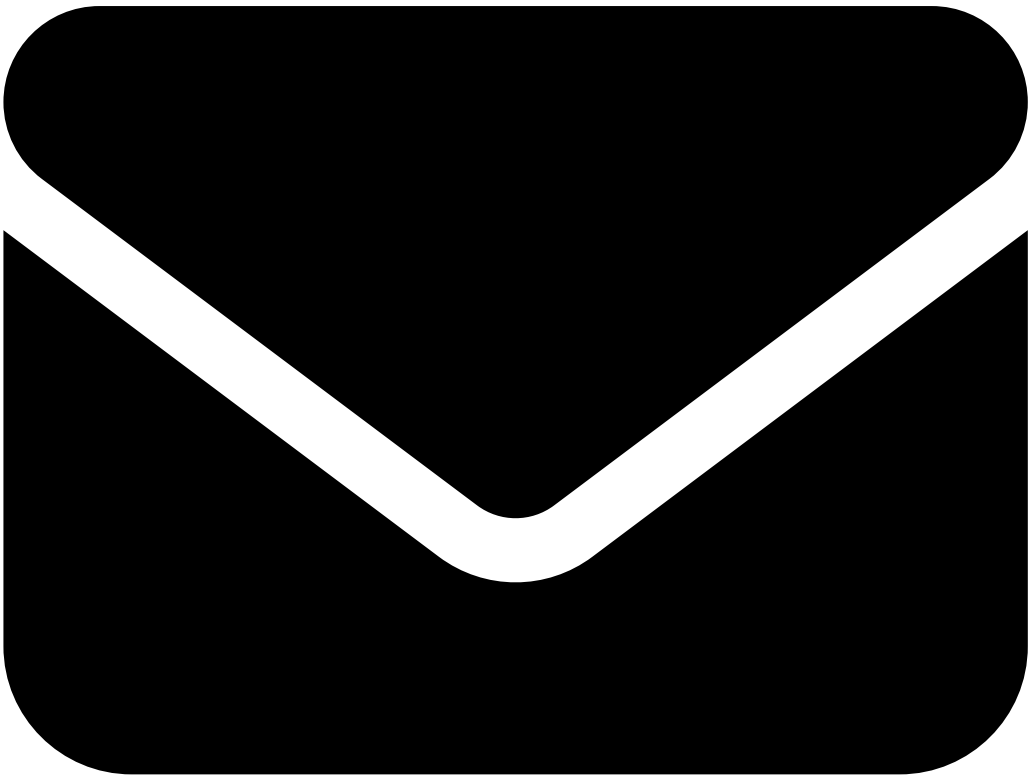
Easy No-Cook Pizza Sauce

Easy No-Cook Pizza Sauce

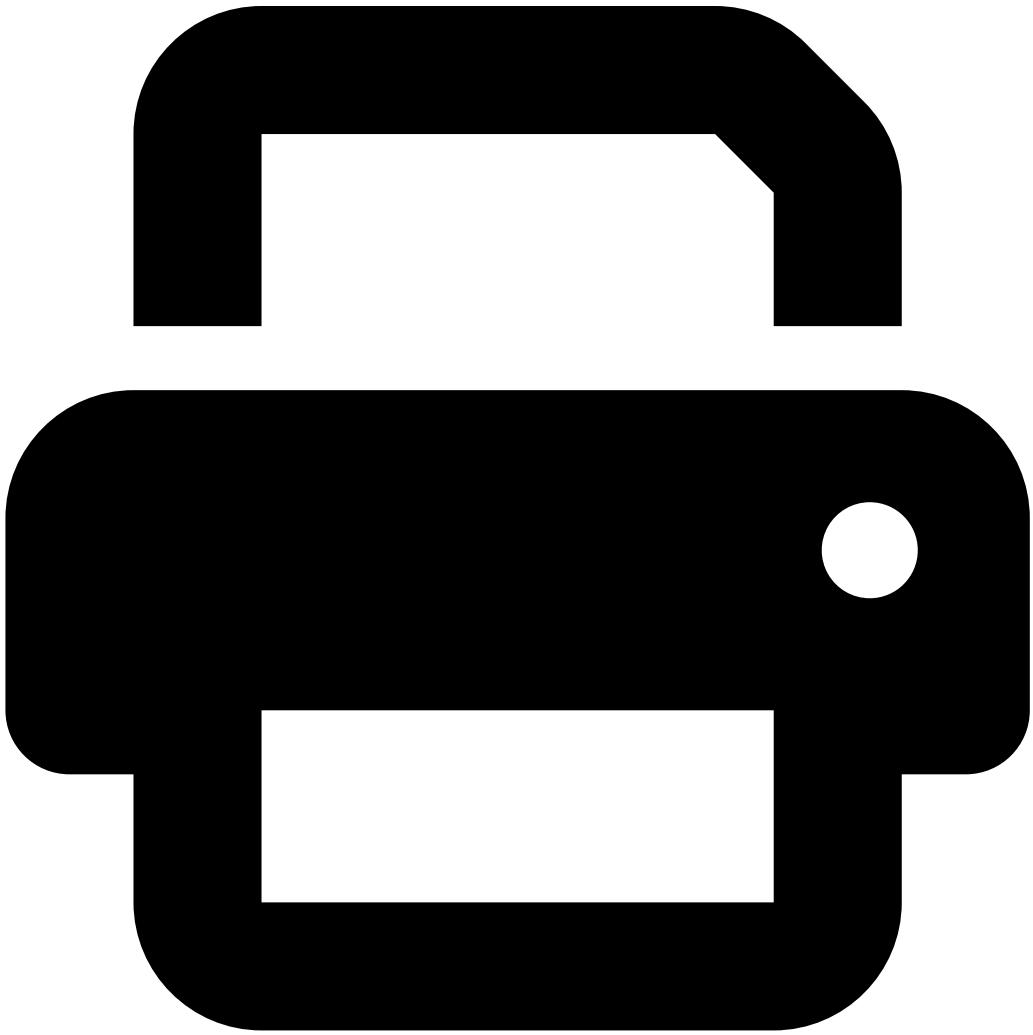
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SMS



This easy no-cook pizza sauce is made with crushed tomatoes and smooth tomato sauce—ready in minutes and packed with bold Italian flavor.

It’s the same simple, delicious sauce we used at our family’s pizzeria—**the first pizza place in our town to offer delivery, even before Domino’s!** Whether you’re making a quick weeknight pizza or recreating nostalgic takeout nights, this sauce brings authentic pizzeria taste right to your kitchen.

Things to know about This easy no-cook pizza sauce

- **Use quality tomatoes:** For the best flavor, use good-quality canned *crushed tomatoes* and *tomato sauce*. Look for San Marzano or Italian-style plum tomatoes if possible—they’re naturally sweeter and lower in acidity, which gives the sauce that rich, pizzeria-style taste. If they are whole crush them with your hands. for a

slight chunky sauce or blend if you prefer a smoother consistency.

- **No cooking needed:** This sauce comes together with just a bowl and a spoon—no stove required. It’s perfect for busy nights or homemade pizza parties.
- **Customize to taste:** Add a pinch of sugar for sweetness, a splash of olive oil for richness, or a sprinkle of dried oregano and garlic powder for a classic Italian flair.
- **Freezer-friendly:** Make a big batch and freeze in portions. It keeps beautifully and makes pizza night even faster next time.
- **Great on more than pizza:** Try it as a quick dipping sauce for breadsticks, calzones, or mozzarella sticks! If your looking for a delicious pizza crust recipe I have one for you Neapolitan overnight pizza dough

Easy No -Cook Pizza Sauce



This easy no-cook pizza sauce comes together in minutes with simple pantry ingredients and delivers fresh, authentic Italian flavor. No simmering required—just mix, spread, and bake for delicious homemade pizza.

- 1 cup canned tomato sauce
- 2 cups canned crushed tomatoes (preferably San Marzano-style)
- 2 cloves garlic (finely grated or minced)
- 1 tablespoon dried oregano
- 1 tablespoon fresh basil (chopped)
- 1 teaspoon onion powder
- 1 teaspoon sugar (optional, to taste)
- 1/2 cup grated parmesan cheese
- 1 teaspoon red pepper flakes (optional)
- Salt and freshly ground black pepper (to taste)
- 2 tablespoons olive oil

1. In a medium bowl, whisk together the tomato sauce and crushed tomatoes until smooth.
2. Add the garlic, oregano, basil, onion powder, parmesan, sugar (if using), and red pepper flakes.
3. Season with salt and freshly ground black pepper to taste.
4. Drizzle in the olive oil and stir well to combine.
5. Let the sauce sit for at least 10 minutes to allow the flavors to meld.
6. Use immediately, or store in the refrigerator for up to 3 days. The sauce also freezes well for up to 3 months.

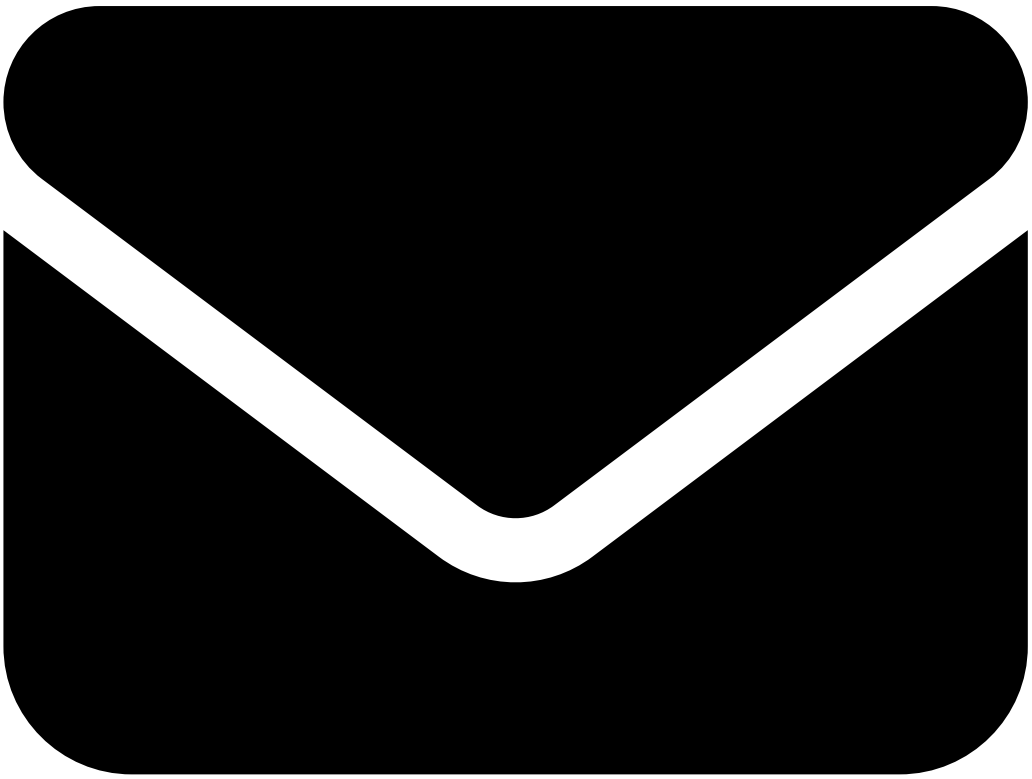
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Sour dough Artisan Bread

Sour Dough Artisan Bread

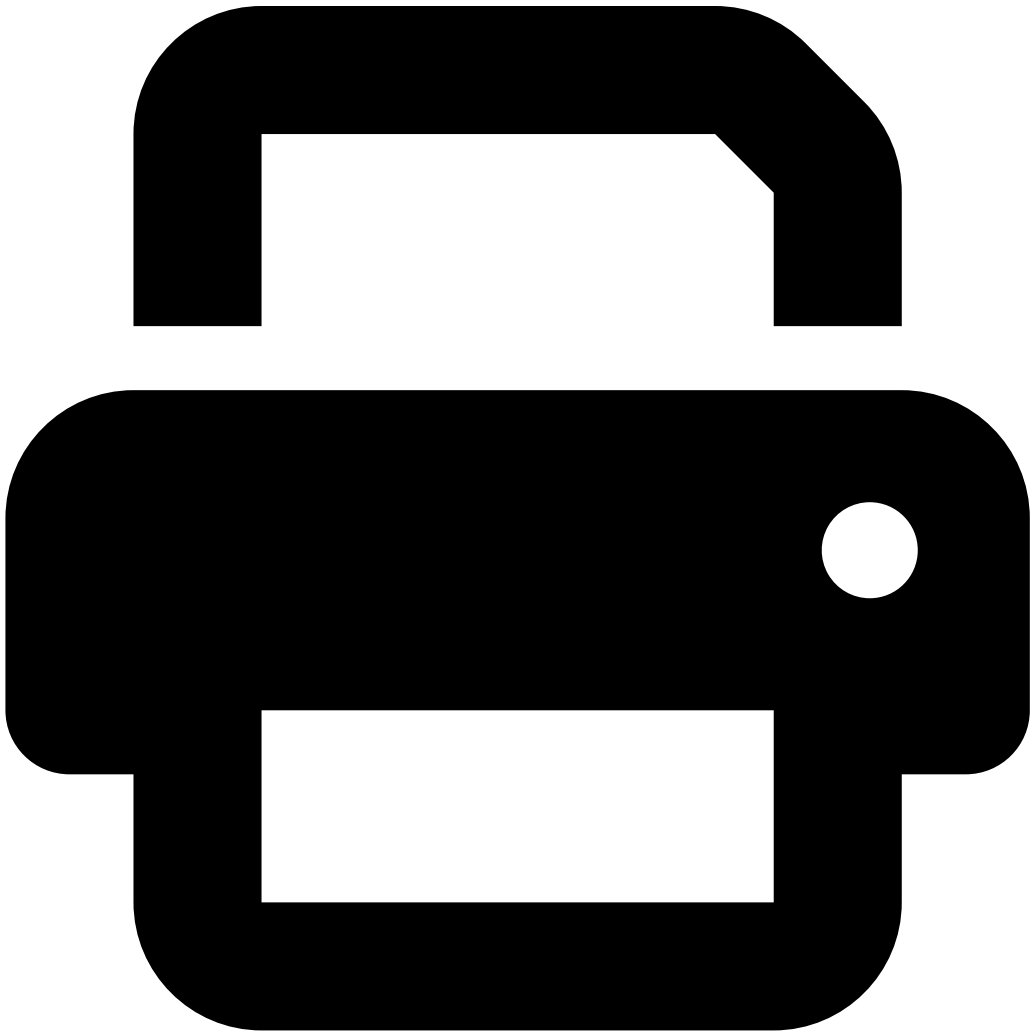
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There’s nothing quite like the crisp, golden crust and airy crumb of a good sourdough artisan bread. Made with just a few simple ingredients—flour, water, salt, and a little patience—this rustic loaf is everything homemade bread should be: crusty, chewy, flavorful, and surprisingly simple to make.

My sourdough story started with a gift from a friend. She gave me some sourdough starter that had been passed down to her, and I’ve been keeping it alive ever since. That got me thinking about all the stories behind sourdough starters. Some have been passed from person to person for decades, and there are even claims of starters being more than 100 years old. One woman in the United States says her starter is 122 years old! I have no idea how old mine really is, but I like to imagine it has a little history of its own.

Once you have a good starter, keeping it alive is surprisingly simple. You use some of it to bake, then replace what you used

by feeding it with flour and water. I feed mine with ½ cup flour and ⅓ cup water. Since I keep my starter on the countertop, it stays active and ready to bake with.

A healthy starter should be bubbly and frothy with plenty of air pockets and have that pleasantly tangy, slightly sour aroma. It will also let you know when it needs to be fed. When the bubbles disappear and the starter becomes flat and sluggish, it's hungry. A feeding is usually all it needs to become active again.

And if you don't have a sourdough starter, don't worry—you can make your own. You don't need a centuries-old starter, a special recipe, or any mysterious bread-baking rituals. A mother starter is simply flour and water that are fed regularly and given time to naturally ferment. Once established, you can maintain it for years and use it to make loaf after loaf of homemade sourdough bread.

This recipe is the result of my search for a sourdough artisan bread that looked and tasted like the beautiful crusty loaves I used to buy from a local bakery. **After plenty of experimenting, I think I finally found it—a beautifully crisp crust, an airy, chewy crumb, and that unmistakable sourdough flavor.**

Things to know about this sour dough Artisan bread recipe

- **Use an active sourdough starter.** Your starter should be bubbly, frothy, and active before you begin. A starter that has recently been fed and is at its peak will give the bread the best rise.
- **Don't rush the fermentation.** Sourdough relies on natural fermentation, so the timing can vary depending on the temperature of your kitchen and the strength of your starter. A cooler kitchen may require more time.
- **The dough will be sticky.** Don't be tempted to add too

much flour. Sourdough dough is naturally wetter and can feel sticky, especially during the first stages of mixing.

- **Look at the dough, not just the clock.** The dough should become noticeably puffier and develop air bubbles as it ferments. These are better indicators of readiness than a specific amount of time.
- **A Dutch oven makes a difference.** Baking the bread in a covered Dutch oven traps steam, helping create that beautiful crackly crust and airy interior.
- **Let the bread cool before slicing.** As tempting as it is to cut into a warm loaf, allowing it to cool completely helps the crumb finish setting and prevents it from becoming gummy.
- **No sourdough starter?** You can make your own starter with flour and water, but it needs time to develop before it's strong enough for baking. For a quicker alternative, you can make this bread with active dry yeast, although the flavor and texture will be different.

From My Kitchen to Yours

If you love homemade bread, don't stop with this sourdough artisan bread! Try some of my other **Italian-inspired bread and baking recipes**, from simple everyday favorites to recipes perfect for sharing with family and friends.

Looking for more homemade bread recipes?

Try my thin **no knead focaccia rolls**

or spicey roasted **Garlic cheese Bread**, or **Italian Focaccia Bread**. And if you're looking for something sweet to bake, my **Tuscan Bullseye Heart Cookies** are always a favorite.

If you make this sourdough artisan bread, I'd love to

hear how it turned out! Leave a comment and a rating below and let me know what you served it with.

Sour Dough Artisan Bread



This Sourdough Artisan Bread has a crisp, golden crust and a light, airy crumb with the classic tangy flavor of naturally fermented sourdough. Made with simple ingredients and an active sourdough starter, it's a rustic homemade loaf that tastes like it came from a bakery.

- 1/4 cup sourdough starter or 1 1/2 Tbsp. dry yeast
- 2 cups warm water
- 4 cups flour
- 1 tablespoon salt

1. Preheat your oven to 450- degrees
2. Whisk warm water and sour dough starter
3. Add flour and salt
4. Knead dough lightly on floured board
5. Form into circle place in a covered bowl.
6. Let raise 8 to 10 hours or over night

7. The second raise. After the dough is almost doubled knead lightly to form a disk
8. Return to bowl cover dust with flour
9. Let raise for 1 hour
10. Transfer dough to covered Dutch oven with the tip of a sharp knife score bread with X
11. Bake covered for 30 minutes
12. Uncover cook 30 minutes longer
13. Cool sightly before slicing.

Make sure your sourdough starter is active and bubbly before beginning. A strong, active starter is key to achieving a good rise and an airy crumb.

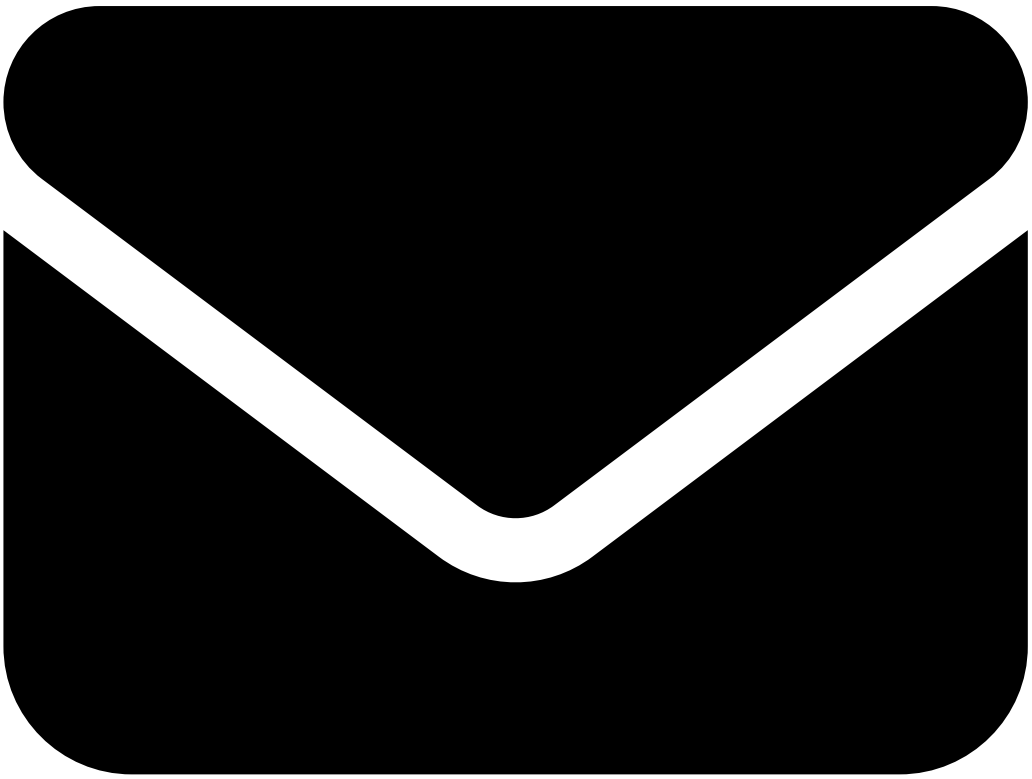
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Easy homemade meat stromboli

Easy Homemade Meat Stromboli

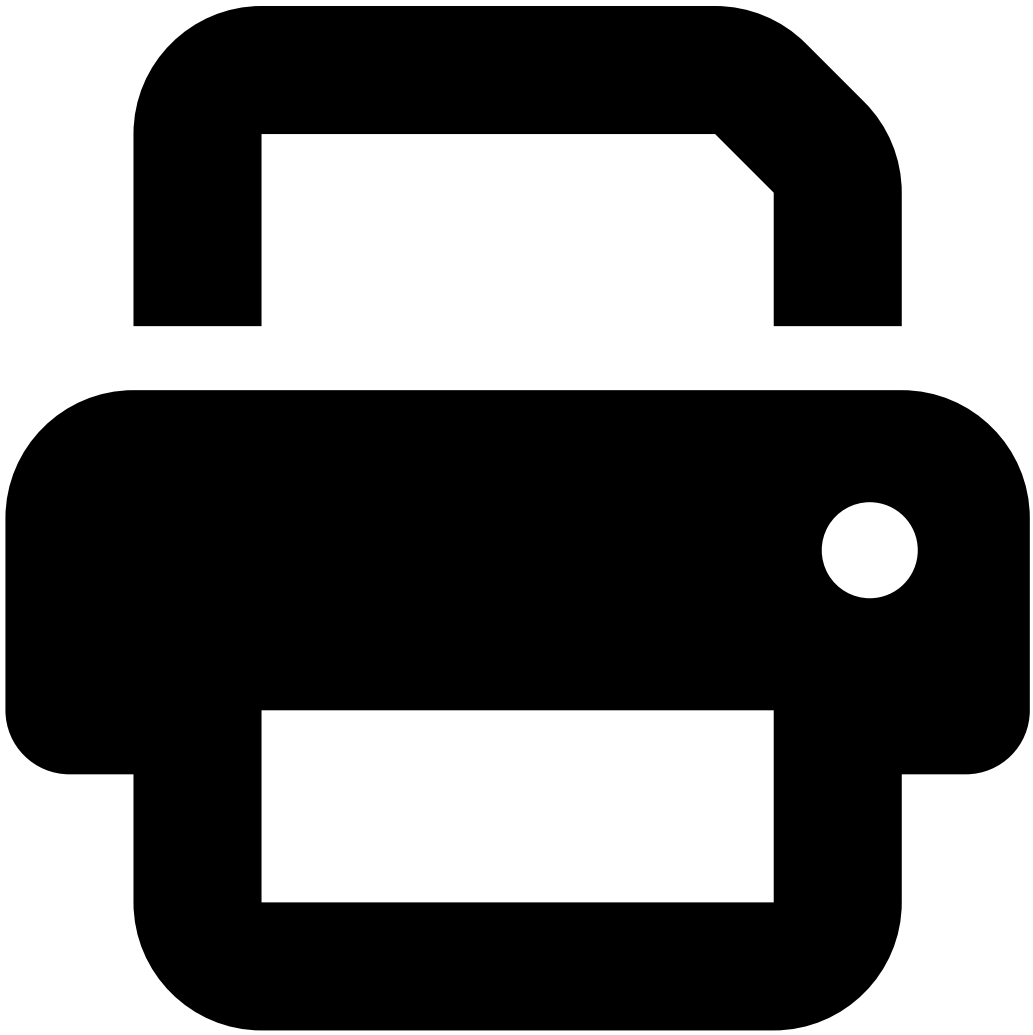
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This easy homemade meat Stromboli is the ultimate Italian – American comfort food, with layers of delicious savory deli meats, gooey melted cheese, and my easy marinara all wrapped in a golden, crispy crust. It’s the perfect dish for gathering or a delicious addition to your game day appetizer table.
This recipe has many variations swap out the meats, add vegetables, Mama”s meatballs, or experiment with different cheeses to suit your taste. Served with more marinara for dipping, it’s a guaranteed crowd pleaser, whether at potlucks, dinner at home or game night. Easy to and full of flavor, Stromboli is a a timeless classic everyone likes.

Filling ideas for this Easy homemade meat stromboli

Classic Italian: Pepperoni , mozzarella and marinara sauce for a traditional pizza – inspired stromboli

Vegetarian: Spinach, roasted red peppers, olives and feta for a vegetarian option

Caprese: Fresh diced tomatoes, mozzarella, and basil for a light summery stromboli

Buffalo chicken : Shredded cooked chicken tossed in Buffalo sauce, blue cheese, minced celery and carrots for a spicy kick

Stromboli for breakfast: Scrambled eggs, cooked sausage or bacon, sharp cheddar cheese for a delicious breakfast-inspired stromboli.

Making homemade stromboli is easier than you think, and the results are well worth it. Plus, you can customize it with your favorite fillings. You can use my homemade overnight pizza dough and my easy homemade marinara sauce for an authentic made-from scratch experience, or opt for store-bought for a quicker option- either way it will be delicious.

Easy Homemade Meat Stromboli



This easy homemade meat stromboli is a delicious Italian-American favorite made with pizza dough, savory Italian meats, plenty of melty cheese, and classic Italian seasonings. Baked until golden and crisp, it’s perfect for an easy dinner, game day, or a casual family meal.

- 1 lb. my overnight pizza dough or your favorite store –

bought
- 2 cups my easy marinara sauce or your favorite store-bought
- 6 slices of prosciutto
- 10 slices Italian salami
- 8 slices provolone cheese
- 1 cup shredded mozzarella cheese
- 2 Tbsp. chopped Italian parsley

1. Preheat your oven to 400-degrees . Line a baking sheet with parchment paper

2. Stretch the pizza dough to a 12 inch even thickness diameter (about 1/3 inch thickness)
3. Start half of the marinara sauce on the dough, leaving a border around the edges bare.
4. Begin to layer the meat starting with the prosciutto then the salami
5. Add the cheeses on top of the meats . Sprinkle with the Italian parsley
6. Roll the crust tightly, sealing the seam and pinching the ends together.
7. Score the top of the stromboli to allow the steam to escape during cooking. Brush with extra virgin olive oil sprinkle with grated parmesan
8. Bake for 15-20 minutes or until the crust is golden brown.

Don’t overfill the stromboli. A moderate layer of meat and cheese makes it easier to roll tightly and helps prevent the filling from spilling out while baking. Let it rest for about 10 minutes before slicing so the cheese has time to set.

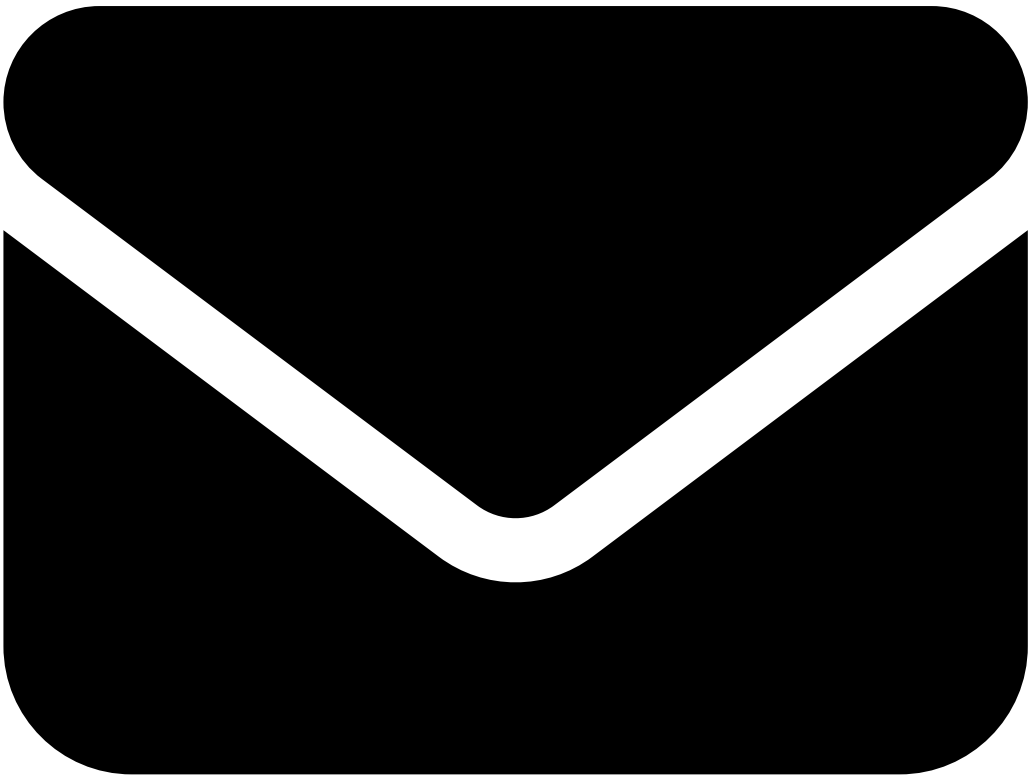
Appetizer, Main Course, Side Dish
Italian
homemade meat stromboli

Easy quick Focaccia bread

Easy Quick Focaccia Bread

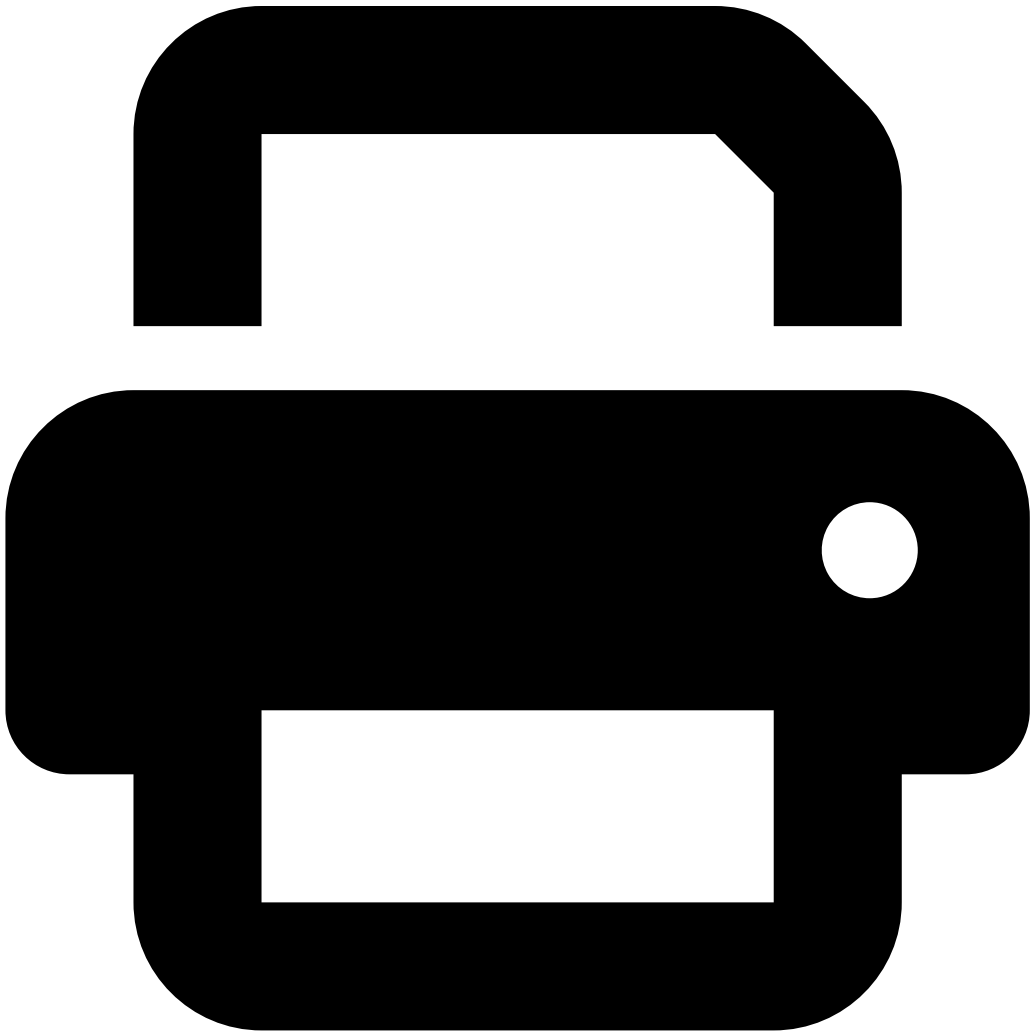
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There is something magical about the aroma of fresh bread baking in the oven, and this easy quick focaccia recipe brings that magic right to your kitchen . This Italian classic, known for it’s golden crust. airy crumb and distinctive olive oil flavor, is surprisingly easy to make at home. No need to be a expert baker – this focaccia recipe is beginner friendly and versatile enough for endless customizations.
Whether topped with herbs, olives, tomatoes or left plain with a drizzle of olive oil, this focaccia is perfect for sandwiches, dipping or just enjoying as is.

What’s good about this easy quick focaccia bread recipe

Simple Ingredients: Focaccia often haves the reputation of being tricky, but this recipe makes it easy and approachable for new to bread-making. With just a few pantry staples and

minimal kneading, anyone “can-do ” and enjoy homemade focaccia.

Versatile topping options: Get creative with your toppings, herbs, olives, cherry tomatoes, or sea salt lets you customize your focaccia to fit your lifestyle and taste.

Prefect texture every time: With this easy process, it makes it achievable to get the classic focaccia texture- crispy edges with a fluffy, airy inside. It’s a satisfying, foolproof recipes that delivers on taste and texture with minimal effort.

Storage:
Store focaccia in an airtight container at room temperature for up to 2 days. For longer storage, wrap it well and freeze for up to 2 months.

Reheating:
Warm in a 350°F oven for 5–10 minutes to bring back its crisp edges and soft interior.

What to Serve with Focaccia

Freshly baked focaccia is made for dipping, especially alongside a warm bowl of homemade Italian soup. Tear off a piece and use it to soak up every last bit of flavorful broth.

Try serving this focaccia with **Italian Holiday Chicken Soup**, **Pastina chicken Soup**, or my **Sausage and White Bean Soup** for a comforting Italian-inspired meal.

It’s also delicious served alongside **Chicken Cacciatore**, pasta dishes, or simply warm from the oven with extra-virgin olive oil for dipping.

Kitchen Essentials

A few basic tools make homemade focaccia easy. A **9 x 13-inch**

baking pan gives you the perfect shape and thickness, while a **large mixing bowl** gives the dough plenty of room to rise. A good **olive oil dispenser** is also handy for generously oiling the pan and finishing the focaccia before baking.

Save this recipe for the next time you're making soup or an Italian dinner. There's nothing better than homemade focaccia fresh from the oven!

Easy Quick Focaccia Bread



This Easy Quick Focaccia Bread is soft, airy, and golden with crispy edges and plenty of delicious olive oil flavor. It's a simple homemade Italian bread that comes together quickly without the long rise time of traditional focaccia. Perfect alongside soups, pasta, and Italian dinners, or served warm with olive oil for dipping.

- 4 cups flour
- 1 Tbsp. active dry yeast
- 1 Tbsp. salt
- 2 cups warm water
- 1/2 cup olive oil
- 1 Tbsp. honey

1. In a bowl dissolve the yeast in the warm water. Allow the mixture to rest for 5 minutes or until it starts to foam.

2. Add the oil and honey then mix the salt with the flour and add the flour to the wet ingredients.
3. Mix the dough with your hands until well combined. form a ball drizzle with olive oil cover with plastic wrap or a clean kitchen towel and refrigerate overnight or up to two days.

4. When you're ready to bake, generously grease a 9 x 13-inch baking pan with olive oil. Remove the dough from the refrigerator and lightly oil your hands.

   Gently pull the dough away from the sides of the bowl and fold it toward the center, allowing the dough to fold over itself. Turn the bowl a quarter turn and repeat the fold. Continue turning and folding the dough a total of 5 times, working gently so you don't deflate the dough.

5. Pour 2 Tbsp. of olive oil in the center of the prepared pan . Place the deflated dough in the center coat well with the oil.
6. Cover and let raise in a draft- free place until the dough doubles in size. about 1 1/2 – 2 hours.

7. Preheat the oven to 400- degrees top the focaccia with your favorite toppings. olives and sliced tomatoes work well or you can keep it plain

8. Top with olive oil use your fingers to dimple the dough. Sprinkle with sea salt before baking.

9. Bake the focaccia bread in a 400-degree preheated oven for 25-30 minutes or until the top is golden brown and the bottom crispy.

Don't be shy with the olive oil. It helps create focaccia's signature golden, crispy edges and adds flavor. When making the characteristic dimples, gently press your fingertips into

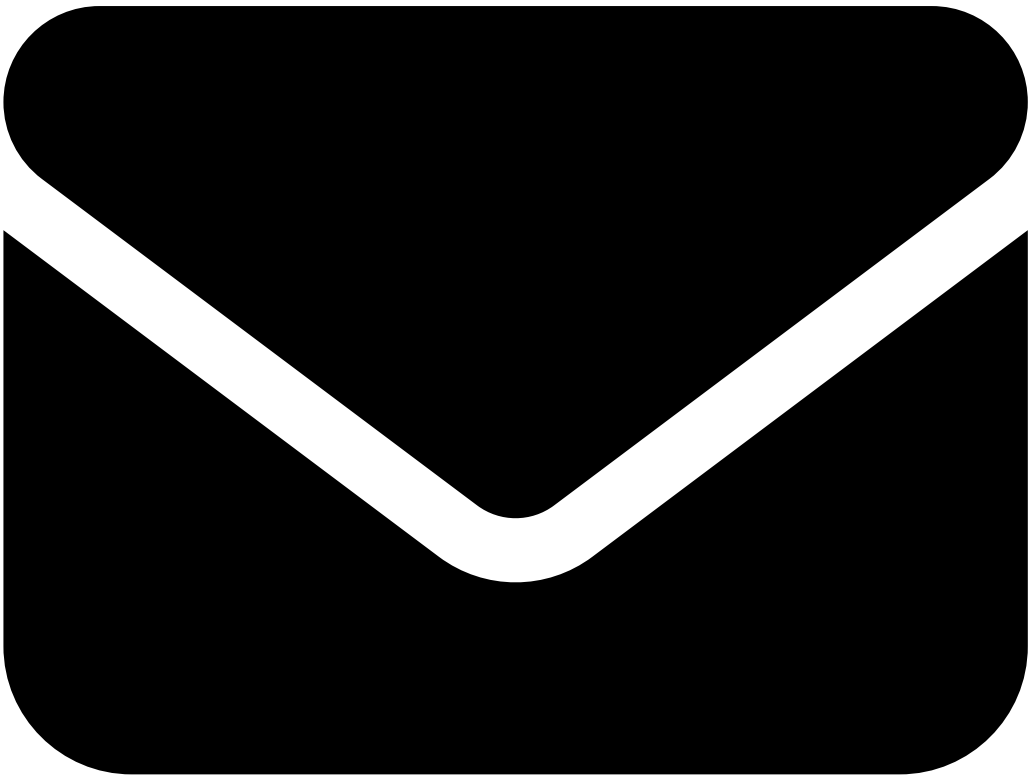
the dough rather than deflating it.
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Easy Quick Focaccia Bread i

Napolitano overnight pizza dough

Napolitano Overnight Pizza Dough

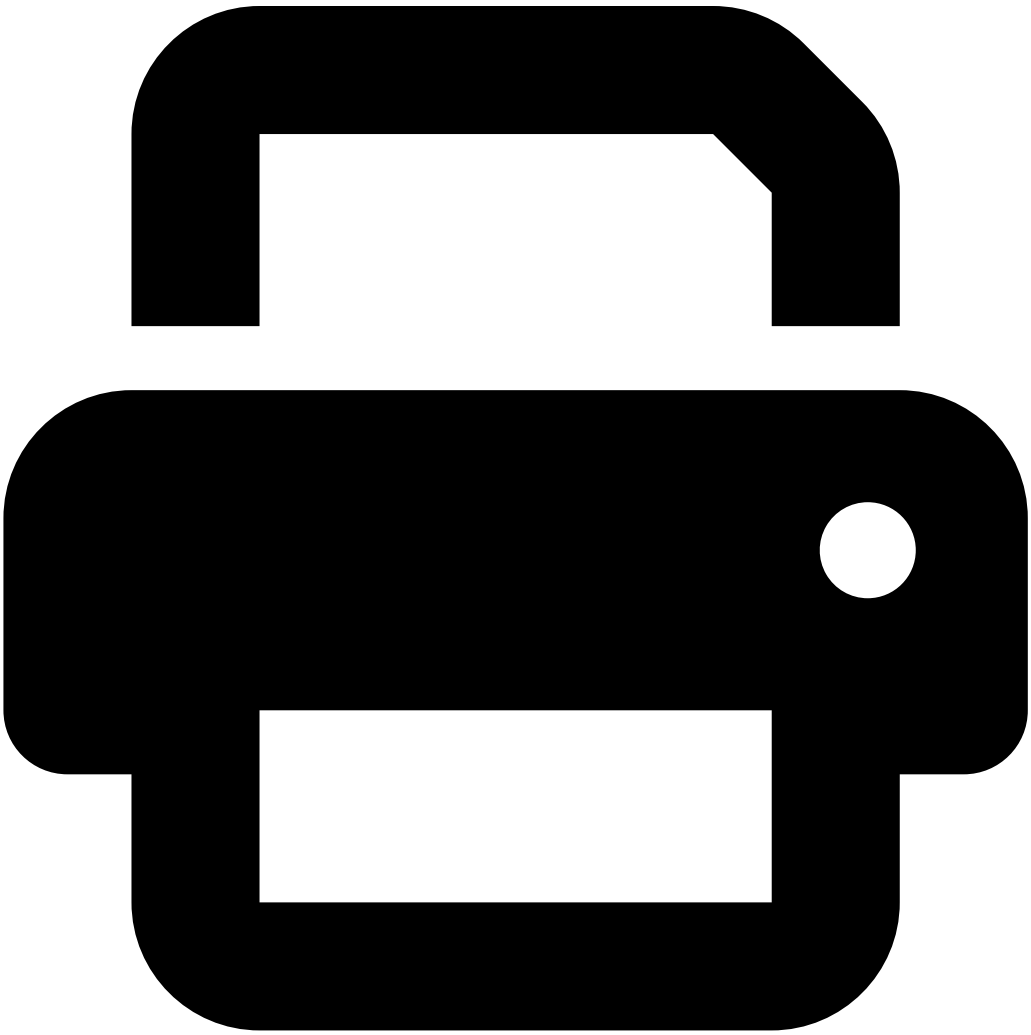
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Neapolitan pizza dough is a style of pizza that originated in Naples, Italy. It has a crisp. cracker crust with a soft interior and can be topped with tomatoes, pesto, cheese and other ingredients. The overnight pizza dough requires just a few ingredients to achieve it’s classic light and airy thin texture. It undergoes a long fermentation period, typically 24 hours, to develop its distinctive flavor and chewiness.
Then it’s baked at a high temperature preferably on a pizza stone to ensure the signature charred and bubbly crust of authentic Neapolitan pizza.

Tips for success when making Neapolitan overnight pizza dough

First use the right flour a bread flour with a high gluten contain works best,

Second allow the dough to ferment slowly in the refrigerator

for 24-72 hours. This helps develop the flavors and gives the dough a prefect texture that is easy to stretch and has a good balance between crispness and chew.

To get the signature charred bubbly crust of Neapolitan pizza cook the pizza on high heat . Traditionally Neapolitan pizza is cooked in a brick oven. If you ,like most of us don’t have access to a wood burning pizza oven , a pizza stone is a great alternative. Here is the link pizza stone.

Napolitano Overnight Pizza Dough



- 6 cups of all purpose bread flour plus 1/2 cup
- 2 Tbsp. salt
- 1 Tbsp. sugar
- 4 Tsp. dry yeast
- 3 cups cool water
- 2 Tbsp. olive oil

1. In a bowl add the 3 cups of cool water the sugar and salt and wisk to dissolve add the oil and mix until well combined. Do not add the yeast until this step is completed. Then add the 4 teaspoon of yeast. Add the flour and mix until combined.
2. Transfer the dough to a lightly floured broad. Knead the dough for 10 to 15 minutes until smooth.
3. Roll the dough into a ball rub with olive oil cover and let rest for 1 hour.

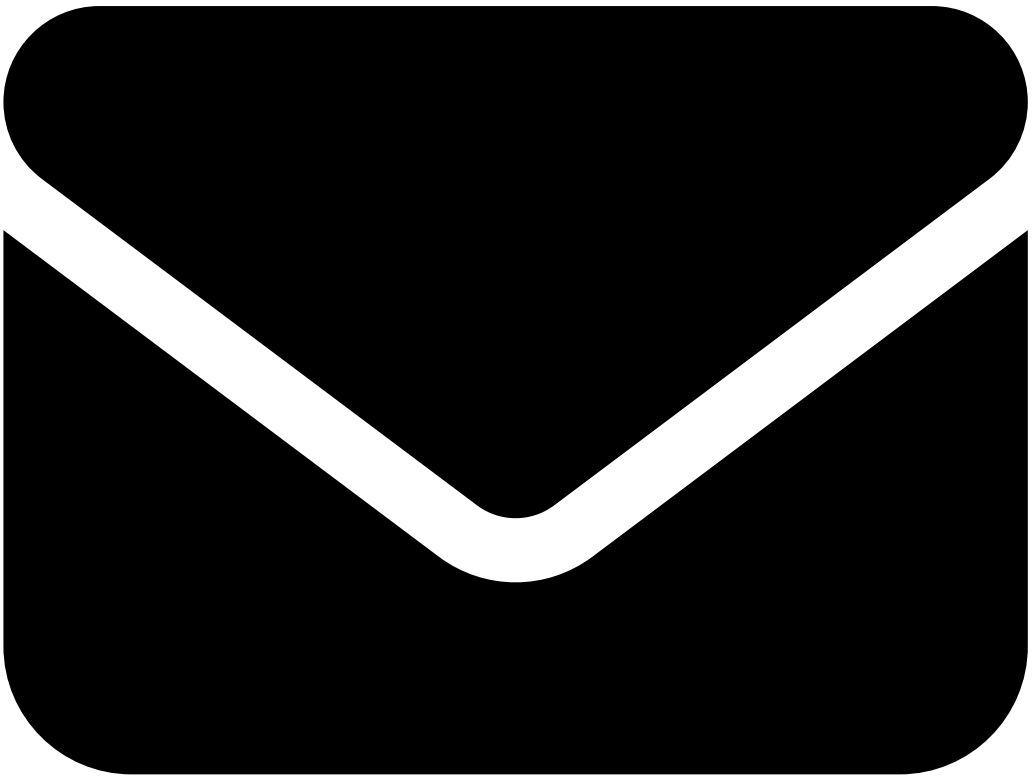
4. Cut the rested dough into 6 equal pieces roll into balls. Place on a cookie sheet. Rub with olive oil cover and refrigerate for at least 24 hours or up to 3 days
5. Stretch on a lightly floured broad into rounds. Let rest for 15 minutes, top with your favorite toppings, bake in a 450-degree oven for 12 to 15 minutes.
6. This dough recipe makes six 10 pizza crust. The dough is freezer friendly. Freeze after the dough has been refrigerated .

Basic Sourdough Starter Focaccia

Basic Sourdough Starter Focaccia

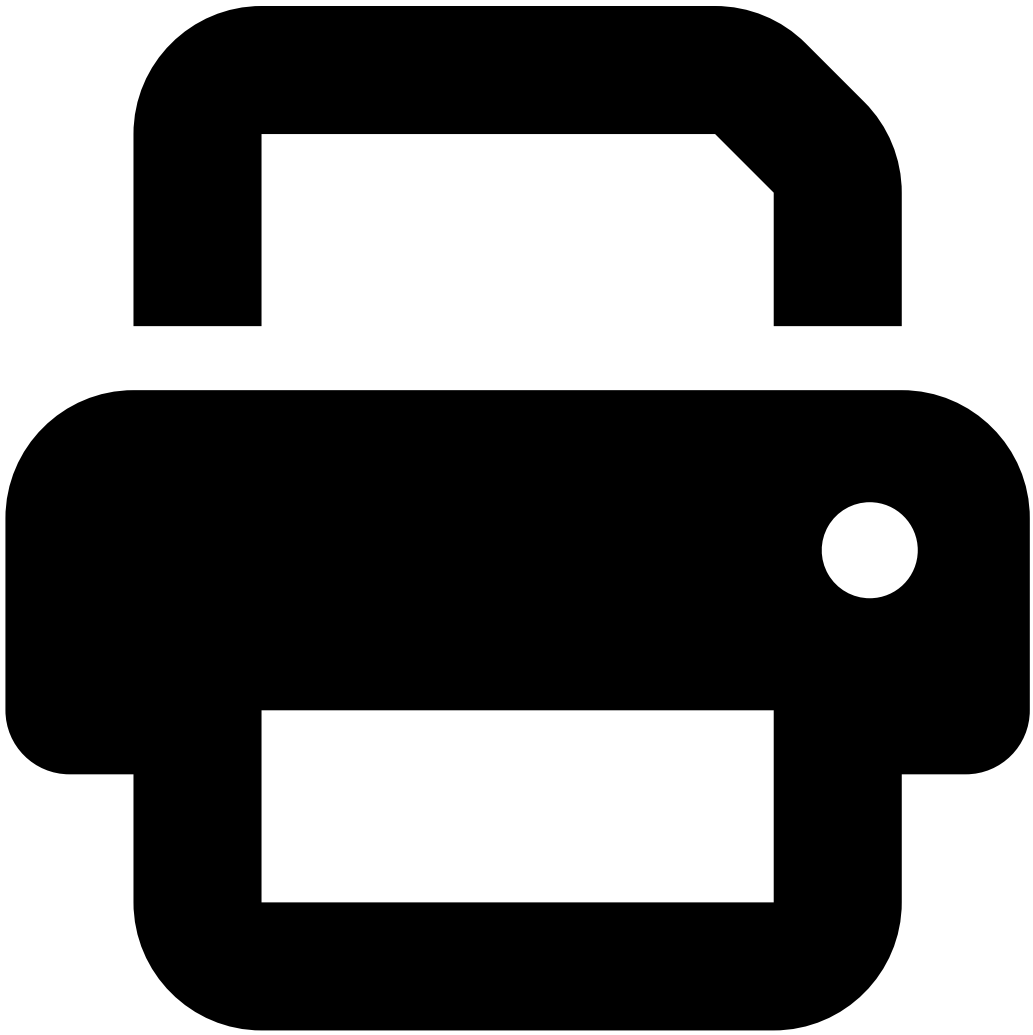
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SMS



My girlfriend gave me some sour dough starter, that someone gave to her, and so on.
There are stories some sourdough starters have bits that are hundreds of years old.

A women somewhere in the United States claims her is 122 years old. I like to think mine was part of ancient ancestry.

The process is simple, whatever you use from the starter is replaced called “feeding the starter” with equal parts of flour and water, I use 1 cup of flour to 1/2 cup of water.

The starter is ready when it appears frothy with air bubbles and has a sour smell.

This process takes a few hours, longer if you keep your starter in the refrigerator, I keep my on the counter, it will also let you know when it’s hunger, it falls flat, you can revive it by feeding it.

Not all of us are so lucky to have sour dough starter passed down to us from our bread baking friends.

Thankfully, making mother sourdough starter is as simple as stirring together equal parts of flour and water and letting it sit. no expensive heirloom starters, or mysterious rituals required. A good mixing bowl and the right size pan is all you need to make bakery quality focaccia.

To make the mother starter use the same process as" feeding the starter, and let it sit out on your counter for 7 days. I keep my sour dough starter on my counter in glass mason jars, that I give to family and friends.

Things You Can Make with this Basic Sourdough Starter Focaccia

This Basic Sourdough Starter Focaccia is only one recipe, this basic sourdough starter is the beginning of many delicious and easy bread recipes.

I have used the same recipe adjusting the water and flour ratio to make focaccia, pizzas, and flat breads.

I was looking for a artisan Focaccia recipe that tasted and looked like the focaccia I bought at the local bakery, well I think I found it.

This focaccia recipe is quick, easy and hopefully becauce it is so easy, the start to your focaccia making journey, it was mine.

Please leave me a comment if you make this Basic Sourdough starter focaccia. Please tune in soon for more sweet and savory recipes using basic sourdough starter.

If you visit please stay. Enjoy!

Basic Sourdough Starter Focaccia



Rustic sourdough focaccia is topped with roasted garlic, thinly sliced Yukon gold potatoes, and fresh rosemary for a golden, flavorful Italian-inspired bread.

- ¼ cup sourdough starter
- ½ cup cool water
- 4 cups flour
- 1 tbsp salt
- 4 tbsp olive oil
- 2 tbsp rosemary
- 12 cloves garlic
- 2 Yukon gold potatoes thinly sliced
- Salt and pepper to taste

1. Preheat oven to 425°

2. Whisk water and sour dough starter mixing well
3. Combine flour and salt slowly add to starter mixture mix until well blended
4. Gather dough into a ball knead lightly on floured board
5. Gather into a ball place in a bowl covered with a damp towel.
6. Let raise 8 to 10 hours or over night at room temperature
7. The second raise
8. Put 2 Tbs. of olive oil on a cookie sheet
9. After the dough is almost doubled knead lightly form a

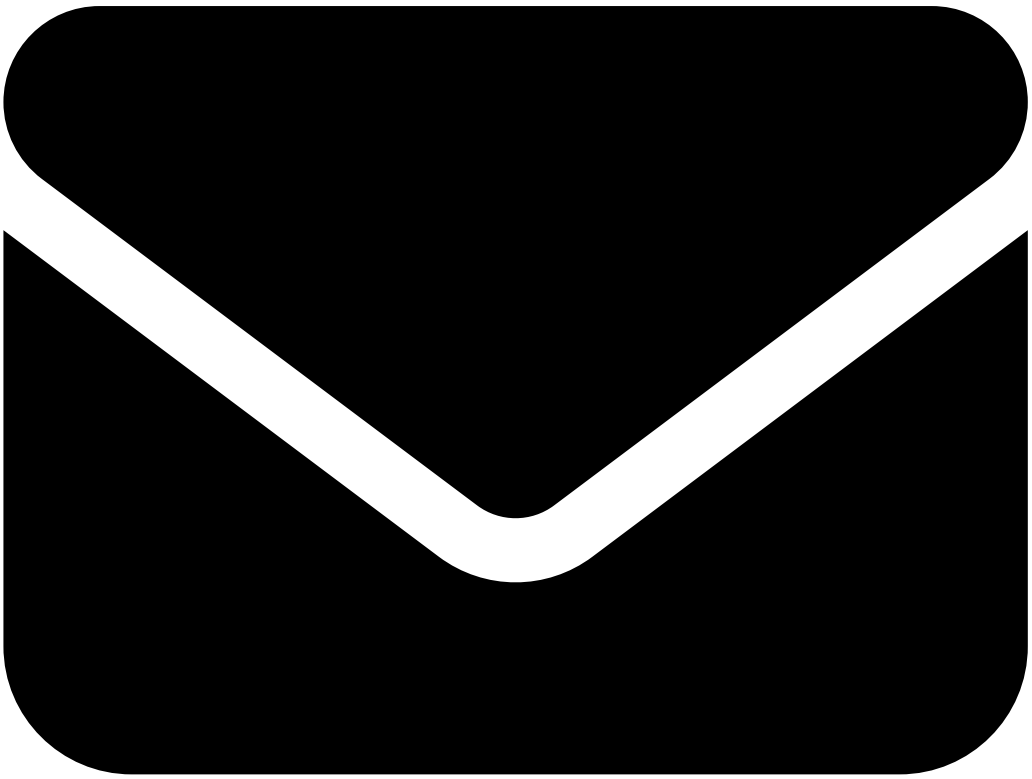
rough oblong shape
10. Let raise for 2 hours covered in a warm place
11. Put the dough on the cookie sheet turn to coat both sides with the olive oil
12. Reshape into rough oblong poke your fingers randomly throughout the focaccia
13. Add the garlic cloves, potatoes and rosemary press into the dough
14. Sprinkle with salt and pepper
15. Bake for 30 minutes

Leek And Prosciutto Tart

Leek And Prosciutto Tart

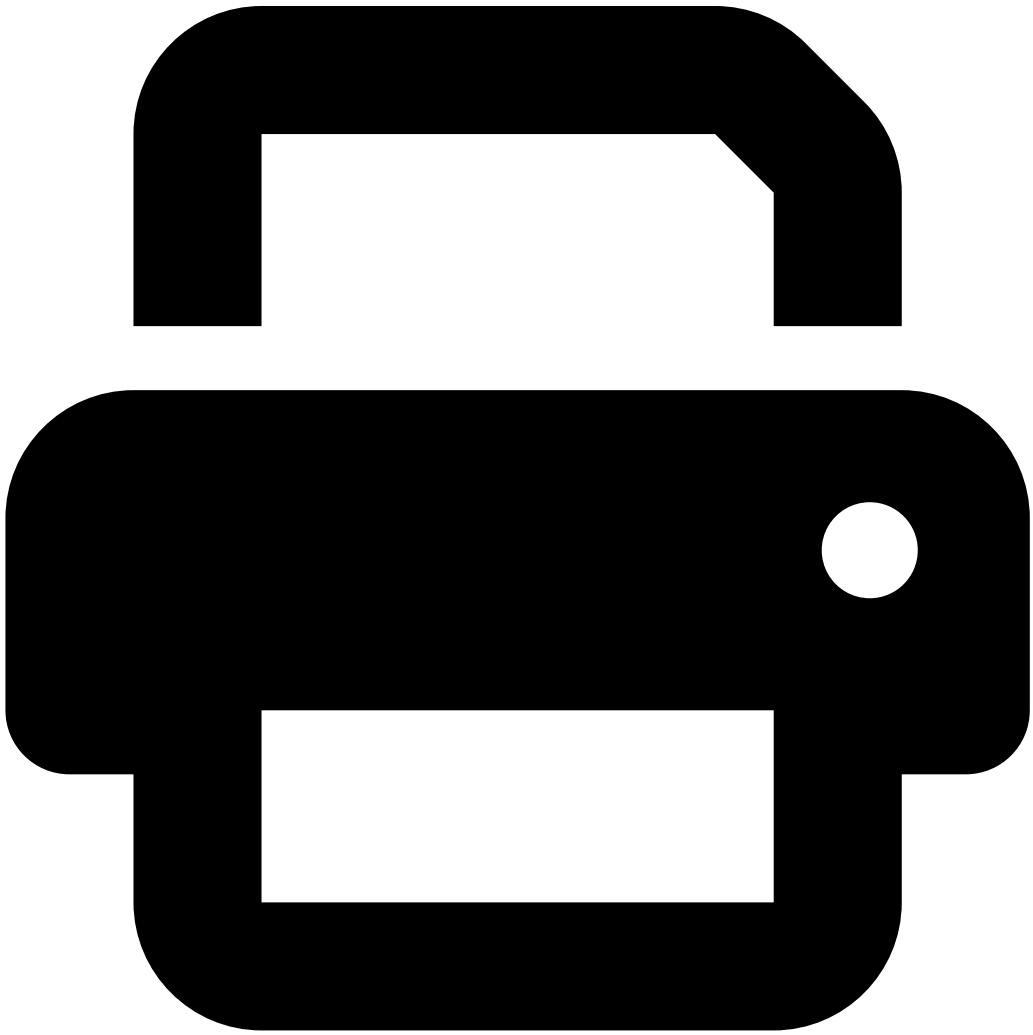
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This Leek and Prosciutto Tart is one of my favorite ways to turn a humble leek into something truly special! It’s surprisingly easy to make, and the hardest part is waiting for it to come out of the oven while all those delicious aromas fill your kitchen.

I love how the mild, delicate flavor of the leeks pairs with salty, crispy prosciutto and rich, creamy Brie cheese. Every bite is packed with flavor, and trust me, your family and friends will be reaching for another slice!

Serve this savory tart with a fresh green salad for a lovely lunch or light dinner. It’s simple enough for a casual meal but elegant enough to serve when you have company. I have a feeling this is one tart you’ll want to make again and again!

Let’s Talk About the Ingredients in This Leek and Prosciutto Tart

Let’s talk about a few things that make this Leek and Prosciutto Tart so easy to put together!

Store-Bought Puff Pastry

First up is the puff pastry. I use store-bought puff pastry to keep things simple. No judgment here! Even Jamie Oliver uses shortcuts, and that’s good enough for me. I love making delicious food from scratch, but I’m all for saving time when it makes sense.

How to Clean Leeks

Leeks are delicious, but they can hide quite a bit of dirt between their layers. To clean them, trim away the tough outer leaves and roots, then slice the leeks lengthwise. Place them in a bowl of cold water and gently separate the layers to loosen any dirt. Lift the leeks out with a slotted spoon, leaving the dirt behind at the bottom of the bowl. Repeat as needed until they’re clean.

Baking the Tart

I baked this tart in my Cuisinart toaster oven and air fryer. I love using my countertop oven for smaller recipes like this because it heats up quickly and saves me from having to turn on my big oven.

If you make this Leek and Prosciutto Tart, please leave me a comment and let me know how you liked it! And don’t forget to tag me on Instagram when you share your creations. I love seeing what you make in your kitchen. Hearing from you is one of my favorite parts of sharing my recipes!

Store-bought puff pastry makes this recipe quick and easy. A countertop toaster oven works well for baking a smaller tart.

Storage: Store leftover tart in an airtight container in the refrigerator for up to 3 days.

Reheating: Reheat in a 350°F oven or toaster oven for 5–10 minutes, or until warmed through and the pastry is crisp. Avoid the microwave if you want to preserve the flaky texture.

Serving Suggestions: Serve with a fresh green salad for a light lunch or dinner. You can also cut the tart into smaller squares for an easy appetizer.

Leek and Prosciutto Tart



This easy Leek and Prosciutto Tart combines buttery puff pastry with tender leeks, salty, crispy prosciutto, and creamy Brie cheese. It’s an elegant yet simple recipe that makes a delicious lunch, light dinner, or appetizer for entertaining.

- 1 sheet store bought puff pastry
- 2 stalks trimmed and cleaned leeks
- 1 chopped yellow onion
- 2 tbsp chopped garlic
- 4 oz. or 1 cup brie cheese
- 3 slices prosciutto cut in small dice
- 1 tbsp each butter and olive oil
- ½ cup grated parmesan cheese
- 2 tbsp chopped Italian parsley
- Salt And pepper to taste

1. Preheat oven to 375

2. On a lightly floured surface roll the puff pastry to 12 x 10 rectangle
3. Prick the pastry with a fork all over
4. Precook the tart crust for 10 minutes or until lightly brown set aside
5. Meanwhile in a medium skillet bring the butter and olive oil to medium heat
6. Add the leeks, onions and garlic saute until tender and just beginning to brown salt and pepper now
7. Top the precooked tart crust with the leek mixture Add the brie cheese and the diced prosciutto
8. Return tart back to oven bake 10 to15 minutes longer or until the cheese is melted, the prosciutto crisp, and the tart crust is a deep golden brown
9. Cut into desired shape sprinkle with grated parmesan and Italian parsley

Clean the leeks thoroughly to remove any hidden dirt between the layers. For the best results, allow the puff pastry to thaw according to the package directions before assembling the tart.
Appetizer, Main Course, Side Dish
Italian
Leek and Prosciutto Tart