

Leek And Prosciutto Tart

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This Leek and Prosciutto tart is a delicious way to showcase the underrated leek.

It's a recipe that takes no time at all, the only tedious part is waiting for this delicious tart to come out of the oven.

The mild flavor of the leeks combined with salty crisp prosciutto and topped with creamy brie cheese will have family and friends wanting seconds or third, this is one tart you can't get enough of!!!

Serve this leek tart with a salad, for a complete lunch or light dinner your family will love.

Let's Talk About the Ingredients In This Leek And Prosciutto Tart

The first thing to talk about is the puff pastry I used in this leek and prosciutto tart.

To make this leek and prosciutto tart easy, I use store bought puff pastry, don't judge Jammie Oliver does too and that's good enough for me.

The other thing is the leeks.

The best way to clean the leeks is to first cutaway the tough outer stems, then slice them down the middle put them in a bowl of cold water. Lift the leeks out with a slotted spoon the dirt stinks to the bottom repeat 2 more times.

Third, I used by Cuisinart Toaster/air fryer oven to bake the

tart, using my small counter top oven saves me time and money

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And last but not least if you make this recipe please leave me comment and don't forget to tag me on Instagram. I love hearing from you it's my favorite part!!!!

Ingredients

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

Instructions

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 to 15 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.... ENJOY