



Nitrate-Free Ham & Leek Tart

A delicious mixture of ham, leek and cheese beautifully encased in a crunchy filo pastry

Serves: 6

Prepare: 10 Minutes

Cook: 30 Minutes

Difficulty: easy

Ingredients

- 3 leeks
- 1tbsp unsalted butter
- 100g cheddar, grated
- 100g [nitrate-free ham ends/ sliced](#), diced
- 4 eggs, beaten
- 1 shallot
- 250ml milk
- thyme
- salt
- ground white pepper
- 5 sheets of filo
- extra virgin olive oil for drizzling

Method

1. Preheat the oven to 180°C
2. Finely chop the leeks (leaving a few little leek discs to pop on the top before you bake it) and the shallot and sauté with the butter and a little salt until they are sweet and translucent. It'll probably take 15 minutes, take care not to let them colour
3. Add leeks to a mixing bowl along with the ham, thyme, pepper and 3/4 of the cheese
4. Beat the eggs and milk together in a jug before adding these to the bowl as well. Mix really well and set aside
5. Take a 26cm flan tin, and grease with a little olive oil before draping one sheet of filo, leaving the edges overhanging
6. Oil the filo lightly before placing another overlapping sheet of filo, again with sides overhanging. Repeat with the remaining sheets, before scrunching up the sides to form the sides of the tart
7. Pop the pastry case into the oven for 3-4 mins until it goes very lightly brown and holds its shape
8. Pour in the filling, top with the leek discs, the remaining cheese and a couple of springs of fresh thyme
9. Carefully slide the tart into the oven and bake for 25 mins or so until the filling is set and it's golden on top