

# Leek, Bacon and Ham Tart

**Yield: 4 servings**

## **Crust Ingredients:**

1 cup all-purpose flour  
1/4 teaspoon kosher salt  
5 tablespoons unsalted butter, chilled, cut into small pieces  
1 tablespoon finely chopped chives  
4 tablespoons ice water

## **Filling Ingredients:**

2 slices applewood smoked bacon, cut in small pieces  
2 - 3 slices ham, diced (about 1 cup)  
1 leek, trimmed and rinsed well  
1/4 teaspoon salt  
1/2 teaspoon freshly ground pepper  
4 large eggs  
1/2 cup half-and-half  
1/4 cup grated Romano or Parmesan cheese  
1/2 cup grated Gruyere cheese



- Step 1: **Start with the crust: Preheat oven to 350° F.** Pulse together flour and kosher salt in a food processor.
- Step 2: Add the super-cold butter pieces and pulse until the mixture resembles a coarse meal (but you can still see pea-size chunks of butter). Add the chives.
- Step 3: Add the ice water and pulse until one large mass of dough forms. You may need to add one more tablespoon of cold water.
- Step 4: Carefully remove the dough from the bowl of the processor and gather it into a ball. Flatten the ball into a disk and roll it out until you have an 11-inch circle. Carefully transfer the dough to a 9-inch tart pan and trim the edges.
- Step 5: Line the pastry with a piece of parchment paper and fill it with dried beans or pie weights. Bake until the crust is set – about 12 minutes. Remove the weights and bake again until crust is golden brown – another 8 minutes. Let crust cool.
- Step 6: **Make the filling:** Trim the leeks and thinly slice into half-circles. Place cut leeks into a bowl of water and rinse them well as dirt easily settles in between the layers.
- Step 7: Heat a medium-sized skillet and add the bacon pieces. Begin browning bacon. Once some of the fat has rendered, add the leeks (drain them well) and the ham. Sauté until leeks are translucent but not browned. Let the mixture cool.
- Step 8: In a medium-sized bowl, whisk together the eggs and half-and-half. Add salt and pepper and whisk again. Add the shredded cheeses (all but 1/4 cup of gruyere) and cooled leek mixture and mix again.
- Step 9: Carefully pour the egg mixture into the cooled tart shell. Add the remaining cheese on top.
- Step 10: Bake the tart until the mixture has risen and the eggs are set – about 30 minutes.
- Step 11: Remove from the oven and cool for at least 20 minutes on a wire rack before slicing and serving. Ry serving with a filed green salad as a nice, light lunch.