

## SMOKED SALMON AND LEEK TART

One 9 inch savory pre-baked pie crust

### FOR THE FILLING:

4 cups, 1 pound white of leeks

3 tablespoons butter

sea salt

freshly ground pepper

½ pound smoked salmon

### FOR THE CUSTARD:

4 eggs

2/3 cup heavy cream

½ teaspoon nutmeg

sea salt, about 1 teaspoon

freshly ground pepper, about ½ teaspoon

### TO PREPARE THE FILLING:

Trim away the dark green leaves and base of the leeks. Split the leeks in half lengthwise and rinse thoroughly to remove any grit. Or wash the leeks by placing in a bowl of cold water and lifting them out of the water so that any grit stays in the bottom of the bowl. Drain well. Slice the split leeks into ½-inch sections.

Melt the butter in a large sauté pan over medium heat. When the butter just begins to brown, add the prepared leeks, and toss to coat with butter. Sauté covered for 10 minutes, being careful not to brown them, stirring 2 or 3 times. Turn the cooked leeks out into a strainer to drain. Press the cooked leeks with the back of a kitchen spoon to hasten draining. Taste and season the leeks with salt and pepper. Allow to cool and set aside.

Trim any silver skin from the smoked salmon and cut into a medium julienne, about ½-inch by 1-inch. Set aside.

### TO PREPARE THE CUSTARD:

Preheat the oven to 375 degrees.

Beat the eggs in a mixing bowl. Fold in the heavy cream and season with nutmeg, salt, and pepper.

### TO ASSEMBLE:

First spread the prepared leeks and then the smoked salmon evenly into the baked pie crust. Fill the pie shell with the prepared custard, place in the oven, and bake for 23-30 minutes until the custard is set. The custard is set if a toothpick inserted into the center of the pie comes out clean.