



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR  
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: [worldsfinest@tncook.co.uk](mailto:worldsfinest@tncook.co.uk) Internet: [www.tncook.co.uk](http://www.tncook.co.uk)

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THE WORLD'S FINEST RANGE COOKERS

## Leek, Red Onion and Rocket Tart by David Pengelly

### Ingredients

2 Tbsp. olive oil  
2 Large red onions-finely sliced  
2 Leeks sliced  
115g (4oz) Rocket  
115g (4oz) Grated gruyere cheese, grated  
4 Eggs  
300ml Single cream or crème fraiche  
55g (2oz) Grated parmesan  
1 pre-rolled sheet of puff pastry (or if you have the time and patience, make your own!) to line the AGA Portmerion baking tray (about 30cm by 20cm)

### Method

- Place the oil and onions and leeks into a pan, (**AGA**) place on the roasting oven floor and leave to fry (door closed) until soft and lightly golden. (**Everhot**) shallow fry on the hotplate.)
- Cool the filling for 10 minutes.
- Spoon into the prepared pastry case, sprinkle over the rocket leaves and the grated cheese.
- In a jug mix the eggs and cream with the grated parmesan, pour over the filling in the case.

**AGA (2, 3 and 4 oven):** Bake on the floor of the roasting oven for approximately 30 mins until set and golden.

**Everhot:** set the oven to around 225°C for and bake on the lowest shelf for approximately 30 mins until set and golden. (If you use a baking stone – put this on the floor of the oven at least an hour before cooking and bake the tart in its tray directly on the stone.)