

Leek & Chanterelle Tart

Crust: 1 cup flour, 1/2 tsp each salt & fresh ground pepper, 7 tbsp butter, chilled, cut into small pieces

Filling:	3 tbsp butter	2 tsp fresh thyme leaves
	3 leeks, halved, cleaned, thinly sliced	3 tbsp heavy whipping cream
	1/2 tsp salt	1/4 tsp fresh ground black pepper
	1 lb Chanterelles, cut into 1" pieces	1 cup grated Gruyere cheese

Make crust. In a medium bowl, mix flour, salt, and pepper. Blend butter into four until it looks like cornmeal, but with some larger, pea-sized pieces. Drizzel in 3 tbsp, cold water while stirring quickly with a fork. Turn dough onto large piece of plastic wrap, use wrap to press dough into a 1-inch thick disk. Wrap in plastic wrap, refrigerate 30 minutes.

Preheat oven to 375 degrees. Lightly flour a work surface. Unwrap dough and with a rolling pin gently roll dough into a 12-inch circle.

Place rolled-out dough in a 9 1/2" tart pan. Trim edges flush with pan edges. Cover dough with a large piece of aluminum foil and weigh down with pie weights, dried beans, or uncooked rice.

Bake crust 20 minutes. Lift foil and weights off crust and bake until beginning to turn golden. Let crust cool at room temperature.

Make filling. Melt butter in large frying pan over medium-high heat. Add leeks, salt, pepper and cook, stirring until leeks are soft, about 3 minutes. Turn heat to high, add mushrooms. Cook, stiring constantly, until mushrooms have given off their liquid, 5-10 minutes. Stir in thyme, cream, pepper, then turn off heat, let cool to room temperature.

Spread half the grated cheese over the tart crust. Bake until cheese is melted and golden, about 25 minutes. Let sit 10 minutes before cutting. Serve warm or at room temperature.