



Wensleydale Cheese & Leek Traybake Tart

Ingredients

320g pack shortcrust pastry
500g leeks, very thinly sliced
25g butter
300ml milk
4 eggs
125g Wensleydale cheese

Method

Heat oven to 200/180C fan/gas 6. Line a non-stick tin (24cm x 20cm x 3cm deep) with baking parchment. Roll the pastry out to line the baking tin leaving a little pastry over hang which can be cut off after. Line with more baking parchment, fill with baking beans and bake for 15 mins. Remove the paper and beans and bake 5 mins more to dry the base.

Meanwhile, in a large non-stick frying pan, fry the leeks in the butter until soft - about 8 mins. Tip into a bowl and pour in the milk, some seasoning and the eggs. Beat until well mixed, then stir in the cheese.

When the pastry case comes out of the oven, tip in the leek mixture, add some extra cheese on top. Return to the oven for 25-30 mins until the filling is set. Trim away the excess pastry at the ends if you like and serve warm or at room temperature.