

Swiss Chard, Leek & Goat Cheese Tart

Author: From my friend Susan L; via the L.A. Times (David Leite)

Carolyn T's
Main Cookbook

Servings: 6

Yield: 10 pieces



PASTRY:

1 1/2 cups flour

1 tablespoon fresh rosemary, minced

1 tablespoon fresh thyme, minced

1/2 teaspoon salt

12 tablespoons unsalted butter, cold

4 tablespoons water, and up to 2 more
tablespoons more

FILLING:

3 tablespoons butter

3/4 pound leeks, 1/2" pieces

1 pound Swiss chard leaves, roughly
chopped

4 large eggs

1/2 cup heavy cream

1/4 cup milk

1/8 teaspoon nutmeg

1 1/4 teaspoons salt

1/4 teaspoon fresh ground pepper

3 tablespoons golden raisins

3 tablespoons pine nuts

6 ounces goat cheese, crumbled

Categories: Brunch/Breakfast, Cold Food,
Picnic, Vegetarian

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 691 Calories;
53g Fat (67.4% calories from fat); 20g Protein; 37g
Carbohydrate; 3g Dietary Fiber; 277mg Cholesterol;
983mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2
Lean Meat; 1 Vegetable; 1/2 Fruit; 0 Non-Fat Milk; 9
Fat.

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Notes: This could be a first course, but friends first served this to us as a part of dinner with a roast chicken and a salad. I serve it as a main course, in which case it may not serve as many people. I've added a bit more cream, an extra egg and some milk to the mixture. If I'm pressed for time, I use a ready-to-bake pie crust shell. Buy more than you need of Swiss chard since you lose so much of it in the ribs. On occasion I also add to the custard mixture a couple of slices of bacon, minced, fried, drained, crumbled.

Description: Just delicious - it doesn't sound like a great combination, but it is!

Preparation Time: 50 minutes

Start to Finish Time: 2 hours

1. PASTRY: In the bowl of a food processor fitted with a metal blade, pulse the flour, rosemary, thyme and salt until blended. Add the butter and pulse until the mixture resembles coarse cornmeal, with pieces no bigger than small peas, about 13 to 15 one-second pulses.

2. Add the mixture to a bowl and drizzle with 4 T. of water. Thoroughly mix with a fork to form a shaggy dough. Squeeze some in your hand. If it doesn't hold together, add the remaining water one tablespoon at a time. Form into a flat disc, wrap in plastic and refrigerate at least 1 hour.

3. Position the oven rack in the lower third of the oven. Preheat oven to 400°. On a lightly floured surface, roll out the dough into a 13-inch circle. Ease it into a tart pan, fitting it snugly against the sides and bottom, and trim the excess. Prick the bottom of the tart with a fork and cover with parchment paper or foil. Fill tart with pie weights or beans. Bake for 25 minutes. Remove weights and parchment or foil. Set on rack to cool.

4. FILLING: Trim the Swiss chard of the stems and center vein, then chop the leaves and set aside. Slice the leek in half and clean well under water, then cut in chunks. Drain on paper towels. In a large nonstick skillet, melt the butter over medium heat and sauté the leeks, covered, until softened, about 8-10 minutes, stirring frequently. Uncover, add the chard leaves and allow them to cook down and the excess water to evaporate, about 6-8 minutes.

5. In a medium bowl, beat the eggs, cream, nutmeg, salt and pepper. Add the vegetable mixture and toss to coat. Pour the mixture into the pre-baked tart shell, scatter with raisins and pine nuts, and dot with goat cheese on top. Bake until the filling is set and puffy, about 25 minutes. Let cool on a rack until room temperature, and serve.