



Just Recipes.

Leek and Rice Tart with Roasted Bell Pepper Sauce

A Spanish twist on the French quiche.

Ingredients

Serves 6

For the tart

3 tbsp [45 ml] olive oil, plus extra for brushing
4 leeks, white and pale green parts only, sliced thinly and rinsed well
2 large onions, finely chopped
1 bay leaf
2 pinches dried thyme
¾ cup [187.5 ml] dry white wine
3 eggs
1½ [375 ml] cups milk
½ cup [125 ml] grated Gruyère cheese
1½ cups [375 ml] cooked long-grain rice
salt

For the sauce

1 large jarred roasted and peeled red bell pepper
¾ cup [187.5 ml] chicken stock
4 tbsp [60 ml] light cream
salt and pepper



Method

Preheat the oven to 350°F (180°C). Brush an ovenproof dish (round or square) with oil. Heat the oil in a pan. Add the leeks, onions, bay leaf and thyme and pan-fry over low heat, stirring occasionally, until softened and translucent. Pour in the wine, cover and simmer for 12 minutes.

Beat the eggs in a bowl, then stir in the milk and Gruyère cheese. Mix the leeks and onions with the cooked rice in another bowl and add the egg mixture, then season with salt. Spoon into the prepared baking dish and bake for 30 minutes, or until the center is puffed and the top is golden.

Meanwhile, make the sauce. Remove and discard the seeds from the pepper and coarsely chop the flesh. Put the pepper and stock into a food processor and process to a puree, then pour into a pan and bring to a boil. Simmer for 2 minutes. Stir in the cream and heat gently but do not let boil. Season with salt and pepper. Turn the leek tart out onto a warm serving plate and serve immediately, cut into slices or squares, serving the sauce as accompaniment.

Recipe Credit: The Book of Tapas, Simone & Inés Ortega

Photo Credit: Marie Asselin

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