



---

## LEEK AND ROQUEFORT TARTS

Prep: 45 min – Serves 4 - Easy

*2 leeks  
10g butter  
1 tbsp olive oil  
2 stalks of thyme or ¼ tsp dried thyme  
200g puff pastry  
4 slices of prosciutto  
60g Roquefort  
salt and pepper*

1. Preheat oven to 200°C fan.
2. Trim the leeks, cut them lengthwise in half and slice them, wash and pat dry.
3. Heat the olive oil in a pan and fry the leeks with the thyme and a pinch of salt for a few minutes, until they are soft. Set aside.
4. Roll out the pastry and cut into quarters. Make an incision along the edges, about 1 cm from the edge. Distribute the leek inside, leaving the edges bare. Season with pepper.
5. Cut the ham into slices and distribute over the leeks.
6. Cut the Roquefort into cubes and distribute on the tarts.
7. Bake the tarts for 25 minutes.
8. Serve with a green salad.

[www.anneskitchen.co.uk](http://www.anneskitchen.co.uk)