

Leek and Gruyere Tartlets



Ingredients:

16 prepared phyllo tart cups
4 leeks, thinly sliced
2 tablespoons butter
2 tablespoons olive oil
3 large eggs
1 egg yolk
1 cup half and half
1 cup smoked Gruyere cheese, grated
1 tablespoon kosher salt
1 tablespoon freshly ground black pepper
1/2 teaspoon ground nutmeg

Directions:

- 1) Melt the butter and olive oil in a medium sauté pan over medium heat. Add the leeks and cook for about 5 minutes until soft.
- 2) Reduce the heat to low and continue cooking the leeks for 10 - 15 minutes, adding a small amount of water to the pan, if needed. Remove the pan from the heat and allow the leeks to cool.
- 3) Pre-heat your oven to 350 degrees and place the phyllo cups on a parchment lined baking sheet.
- 4) Combine the eggs, egg yolk, half and half, salt, pepper and nutmeg in a bowl and whisk until blended.
- 5) Spoon a small amount of the cooked leeks into each phyllo cup, and then fill the cups the rest of the way with the egg mixture, followed by a sprinkle the Gruyere cheese.
- 6) Place the pan in the oven and bake the tartlets 20-25 minutes until the custard has set and the cheese has melted.
- 7) Serve immediately.