

# BLUE CHEESE AND LEEK TARTS WITH ROASTED GRAPES

SERVES 4

PREP 10 MIN | COOK 20 MINS

## Ingredients

- 375g butter puff pastry, thawed
- 200g blue cheese
- 1 egg, lightly whisked
- 60g (¼ cup) crème fraîche
- 1 bunch baby leeks, trimmed and halved
- 100g small seedless red grapes
- 50g fresh honeycomb
- Lemon thyme sprigs, to serve
- Chopped walnuts, to serve

## Method

1. Preheat oven to 220°C. Cut pastry sheet into three, and, using a small, sharp knife, score a border 1cm in from the edge. Place on two oven trays lined with baking paper. Prick the inner rectangle of each tart all over with a fork.
2. Place cheese, egg and crème fraîche in a bowl, and mash well with a fork until combined. Spoon cheese mixture onto each tart within the border then top with leeks and small clusters of grapes.
3. Bake tarts until pastry is puffed and golden, and grapes are just blistered (20 minutes). Serve immediately topped with honeycomb, lemon thyme and walnuts.



Recipe Credit: [gourmettraveller.com.au](http://gourmettraveller.com.au)

