

BRIDPORT and DISTRICT ALLOTMENTS SOCIETY



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Leek, Broccoli and Blue Cheese Pie

Serves 6

- 500g puff pastry (can use shortcrust too)
- 2 broccoli heads cut into florets – can also use PSB – about 700 g
- 25g butter
- 3 – 4 leeks washed, trimmed and sliced thinly
- 150 ml double cream
- 15g each chopped chives and tarragon (or other more seasonal herbs – parsley/chervil/sage)
- 3 tbsps. grainy mustard
- Salt and pepper
- 200g blue cheese (Blue Vinney for example) cut into chunks
- 1 egg, beaten

Preheat the oven to 200 C

Roll out two thirds of the pastry into a 2 mm thick circle large enough to line a 25 cm loose-bottomed tart tin. Line the tin and trim off any excess. Roll the remaining pastry into a thinner disc large enough to cover the pie, and lay it on a plate. Place both base and lid in the freezer for 10 mins.

Line the pastry base with greaseproof paper, fill it with baking beans and bake blind for 15 – 20 mins, until light brown. Remove the paper and beans, and return to the oven until the base is golden – about 5 mins. Leave to cool.

While the tart is cooking, prepare the filling. Cook the broccoli in a large pan of boiling water for 2 mins or until tender but still firm. Drain in a colander, refresh in cold water and leave to dry.

Melt the butter in a pan over a low heat and gently fry the leeks for 10 – 15 mins, until soft but not coloured. Add the cream, herbs, mustard, salt and pepper. Stir and remove from the heat.

Spread the leek mixture on the bottom of the cooked pastry base, scatter the broccoli on top and dot blue cheese around and about. Brush the rim of the tart with the beaten egg and lay the lid over the filling. Glaze the lid with beaten egg, then bake for 30 mins, until the pastry is golden brown. Allow to cool a little before serving.

Delicious with a tomato and red onion salad.

Thanks to Yotam Ottolenghi for this recipe.

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