



FINCH + FENNEL

# *Upside Down Leek & Pear Tarte with Cherry Balsamic Preserves*

## INGREDIENTS:

- 1-2 Medium-Sized Leeks
- 1 Sheet Puff Pastry Dough, thawed
- 8 oz Goat Cheese, crumbled
- 4-6 Tbsp F+F Cherry Balsamic Preserves
- 3 Sprigs Thyme
- ½ tsp Salt
- ½ tsp Pepper
- 1 Egg, whisked



## DIRECTIONS:

1. Preheat the oven to 375°F.
2. Chop up your leeks into half-moon-shaped, bite-sized pieces.
3. Lay out the leeks on a parchment-lined baking tray, arranging into a shape no larger than the sheet of pastry dough.
4. Crumble goat cheese on top of the leeks.
5. Dot F+F Cherry Balsamic Preserves on top of the goat cheese.
6. Strip leaves from thyme sprigs & sprinkle thyme leaves on top, along with salt & pepper.
7. Place puff pastry on top of the leeks, goat cheese & F+F Cherry Balsamic Preserves, making sure everything is covered & tucked under the puff pastry.
8. Whisk an egg & brush onto the puff pastry.
9. Bake at 375°F for 20-30 minutes, until golden brown.
10. Remove from oven & carefully flip over onto a serving dish or tray, so that the puff pastry is now on the bottom.
11. Let rest for 10 minutes, then cut up & serve!

*Enjoy!*

