

Season: March - September

# Cool Tassie Leeks

## Leek and Persian Feta Cheese Tart

Serves 4

**3 Tassie leeks, trimmed and washed**  
**2 sheets puff pastry**  
**100g Persian feta**  
**1 tablespoon lemon juice**  
**Salt flakes and freshly ground pepper**  
**Snipped fresh chives for garnish**



Preheat the oven to 200°C (fan 180°C).

Simmer leeks in boiling salted water for 2 minutes. Refresh in cold water and drain well. Slice into lengths. Cut two rectangles from pastry and long strips to make a raised border. Brush edges of pastry with water before arranging strips on top. Chill in the fridge for 10 minutes. Mash 2/3 of the cheese and spread over bases of pastry. Arrange leeks on top and sprinkle with lemon juice, salt and pepper. Bake for 15 minutes or until pastry is crisp and browned. Dot remaining feta over and garnish with chives.