



Leek tarte

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 6

tarte Tatin with leek and thyme

Caramel

- 40 g sugar
- 10 g butter
- 2 tbsp apple or white balsamic vinegar
- 1 tsp salt
- Some pepper

Tarte

- 500 g leek, just white and light green parts
- 3 sprigs of thyme, leaves plucked
- 1 tsp salt
- Some pepper
- ½ tsp chilli flakes
- 1 rolled-out round of puff pastry

