Leek tarte

Recipe by V-ZUG Ltd.



tarte Tatin with leek and thyme

Preparation	30 Mins
Resting time	5 Mins
Cooking time	34 Mins
Portions	6
Appliance	CombairSteamer V2000 from 2021

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

Caramel

Preheat the cooking space to 230 °C using the PizzaPlus mode.

Spread the sugar over a round baking tray and caramelize on a wire shelf in the middle shelf position for 4 minutes.

Add the rest of the ingredients to the hot caramel and stir in well with a spoon.

Tarte

Wash the leeks, cut into 2 cm thick rounds, arrange closely together in the caramel. Scatter the rest of the ingredients up to and including the chilli flakes over the leek. Place the puff pastry on top, fold the excess pastry inwards and press down well between the leek and the baking tray. Prick the pastry several times with a fork.

Baking

Preheat the cooking space to 200 °C using the top/bottom heat mode.

Bake the tarte on a wire shelf in the middle shelf position for 30 minutes.

Leave the tarte tatin to rest for 5 minutes before inverting it onto a plate.

Cooking steps

(Pre-)heat cooking space to 230 °C with PizzaPlus

Preheating finished. Put the food in.

PizzaPlus 230 °C for 4 Mins

Remove the food from the cooking space. Prepare.

(Pre-)heat cooking space to 200 °C with Top/bottom heat

Put the food in. Continue baking.

Top/bottom heat 200 °C for 30 Mins

Accessories

ø 20 cm round baking tray

Wire shelf

Additional information

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