



JERNEJ KITCHEN

SOFT CHEESE AND VEGETABLES TART

Savoury tarts are perfect for a light lunch. Be playful and use the ingredients that are in the season.

MAKES	1	TART (24 CM / 9-INCH)
PREPARATION:	20	MINUTES
BAKE:	50	MINUTES

TART CRUST

1 [Savoury tart dough](#)

VEGETABLES AND CHEESE FILLING

10 swiss chard leaves, washed

2 leeks, washed

30 g bacon / pancetta

200 g yogurt (3.5% fat +) or greek yogurt

2 eggs, free range if possible

300 g fresh soft cheese (mozzarella or other)

2 tbsp olive oil

nutmeg, freshly grated

TOOLS AND EQUIPEMENT

Pot

frying pan

large bowl

whisk

cutting board

kitchen knife

tart pan (24 cm / 9-inch)

TART CRUST

Prepare and bake your tart dough. If you are going to bake our Savoury tart dough, you can click on the ingredient on the left and follow the instructions.

FILLING

Preheat your oven to 190°C / 375°F. Blanch the swiss chard with stalks in a pot of boiling salted water for 1 minute, shock them under cold running water, drain well. Roughly chop the swiss chard and place into a large bowl.

FILLING

Slice the bacon and add to a pan over a medium-high along with tbsp of olive oil heat and fry for 3 minutes. Meanwhile, trim and wash a large leek, remove the outer leaves, then slice it into 0.5cm/ ¼ inch pieces.

FILLING

When bacon becomes nice, golden and crispy, add sliced leek and continue to fry for 5 minutes to get nice soft leeks without any color. Transfer into a bowl with swiss chard. Let it cool to a room temperature. In a bowl mix together yogurt and eggs. Season with salt, pepper and nutmeg.

SERVE

Spoon half of swiss chard and leeks into the prebaked pastry and crumble over half of the cheese. Repeat the same process with other half of the cheese, leeks and swiss chard. Pour in the yogurt mixture and bake for 45 minutes or until golden brown and set. Leave to rest and cool for 15 minutes before serving.