

Free-form caramelized leek tart

Ingredients	Equipment
<ul style="list-style-type: none">• 2 tablespoons of olive oil• 2 medium brown onions, sliced thinly• 2 medium leeks, trimmed, sliced thinly• 1 tablespoon fresh thyme leaves• 2 cups ricotta cheese• 1/3 cup coarsely grated parmesan cheese• 1 egg, separated• 4 sheets ready-rolled shortcrust pastry	<ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• baking trays
<ol style="list-style-type: none">1. Heat oil in a large frying pan, cook onion and leek, stirring, about 15 minutes or until mixture starts to caramelize. Stir in thyme, cool.2. Meanwhile, combine ricotta, parmesan and egg yolk in a small bowl.3. Preheat oven to 200C (180C fan-forced). Oil two oven trays; line with baking paper.4. Using a 20cm plate as a guide, cut 1 round from each pastry sheet; place two rounds on each tray. Divide the ricotta mixture among the rounds, leaving 4cm border around edges.5. Divide leek mixture over rounds. Turn border of each tart up around filling; brush upturned edges with egg white.6. Bake tarts about 35 minutes or until pastry is browned lightly.	