

Flan á la bourguignonne – Leek pita



Original recipes usually propose short crust or puff paste as cake base; we use white bread dough instead that should be prepared at least 12 hours in advance:

White Bread Dough (for 2 rectangular baking trays, makes 32 pieces)

125 g flour type 550

375 g flour type 405

10 g fresh yeast

250 ml low-fat milk

45 ml olive oil

1/2 tablespoon salt

Prepare dough without warming the ingredients - if only one tray is required use half the amounts. Put flour in a bowl.

Mix yeast with a part of the milk until smooth, put in the middle of the flour, then add remaining milk and olive oil.

Knead the dough until it easily comes off from hands and bowl. Cover and put aside.

Topping for one rectangular tray (16 pieces)

2 leeks (approx. 500 g)

50 g butter

Salt, pepper, nutmeg

25 g flour type 405

150 g cream

100 g alpine cheese

Put dough on the tray and roll flat with a bit corn flour (the dough rises again during preparing the topping). Clean leeks carefully with running water; then cut into small slices. Grate the cheese in two equal portions. Let the butter melt in a large pot. Add leeks, season with salt, pepper and nutmeg. Mix all, cover and stew over high heat for 5 minutes. Stir and stew another 5 minutes with reduced heat until soft. Sprinkle with flour (preferably with a sifter), stir, add cream and half of the grated cheese. Bring to boil, continuing to stir, remove from fire, distribute evenly on the tray. Sprinkle with the remaining cheese, season with nutmeg once again. Bake in the oven: 10 Min at 225°[Celsius] (Gas 4), then 15-20 Min at 200° (Gas 3).

Bon appetit!

