



# Potato, Cheese & Leek Shortcrust Tarts

This recipe can be made as a tasty entree



Easy



20 minutes prep time



4 tarts



35 minutes bake time



## Ingredients

- 1 x 320g Jus-Rol™ Ready Rolled Shortcrust Pastry
- 10-12 new potato, washed and cut into 2-3 pieces
- 4 tsp wholegrain mustard
- 1 large leek - sliced
- 1 beaten egg to glaze
- 105g cheddar cheese, grated

## Equipment required

Saucepan  
Sieve  
Baking Sheet  
Baking paper  
Pastry Brush



## Method

Preheat oven to 200°C (180°C fan assisted), Gas Mark 6.

- 1 Cook the potatoes in boiling salted water for approximately 10 mins or until just tender, drain well and cool.
- 2 Unroll the pastry sheet and cut it into 4 equal rectangles, place on a lined baking sheet and spread each with wholegrain mustard.
- 3 Divide the leeks and potato between the pastry leaving a border.
- 4 Brush borders with beaten egg and pinch up around sides to form a wall. Brush again with beaten egg and scatter each tart with grated cheese.
- 5 Bake for approx. 15 minutes until pastry is golden and cheese melted.