

Smoked Salmon, Arugula and Goat Cheese Tart

Recipe courtesy Giada De Laurentiis

4 to 6 servings

Crust:

1 cup all-purpose flour
½ cup almond flour
¼ cup packed fresh flat-leaf parsley
1 Tablespoon fresh thyme leaves
Kosher salt and freshly ground black pepper
1 stick unsalted butter, cut into ½ -inch pieces, chilled
2 Tablespoons ice water, more as needed

Filling:

3 Tablespoons olive oil
1 medium leek, pale green and white part only, cleaned and thinly sliced
6 cups baby arugula leaves (6 ounces)

2 ounces goat cheese, crumbled
3 ounces smoked salmon, chopped into ½ -inch pieces
6 large eggs, at room temperature
Kosher salt and freshly ground pepper



Position a rack in the center of the oven and preheat the oven to 350 degrees F. Using unsalted butter, liberally grease a 9-inch tart pan with a removable base.

In a food processor, pulse to combine the flours, parsley, thyme, ½ teaspoon salt and ¼ teaspoon pepper. Add the butter and pulse until a coarse meal forms. Gradually add the ice water and process until the mixture forms a ball. Form into a disc and wrap in plastic wrap. Refrigerate for 20 minutes.

On a lightly floured surface, roll the dough into a 10-inch round. Place in the prepared pan and trim any excess from the top of the pan. Using a fork, prick the dough all over and bake for 12 minutes. Let the crust cool for 15 minutes.

For the filling, heat the olive oil over medium-high heat. Add the leeks and cook until softened, about 3 minutes. Add the arugula and cook until wilted, about 2 minutes. Spoon the leek mixture over the crust. Sprinkle the goat cheese and smoked salmon on top.

In a medium bowl, whisk together the eggs, 1 teaspoon salt and ½ teaspoon pepper until frothy. Pour the egg mixture over the filling. Place the tart pan on a baking sheet and bake until the filling has set and the cheese begins to brown, 35 to 40 minutes. Cool for 30

minutes, then remove the sides and base of the tart pan.

Cut the tart into wedges. Serve warm or chilled.