

Leek and Zucchini Tarts with Lemon Ricotta

Makes 18 tarts / dairy

Topping:

1 cup ricotta
zest of one lemon

Filling:

3 tablespoons grape seed or vegetable oil
2 medium leeks, washed and thinly sliced (white and light green parts only)
1 medium zucchini, halved lengthwise and thinly sliced
kosher salt
2 cloves garlic, finely chopped
1/2 teaspoon dried thyme
1/8 teaspoon nutmeg

freshly ground black pepper

Tart:

1 17-oz. package (2 sheets) puff pastry, thawed
flour for dusting
4 tablespoons unsalted butter, melted

1. Make topping: Stir together ricotta and lemon zest in a small bowl. Set aside in fridge until needed.
2. Heat oil in a pan over medium heat. Add leeks, zucchini, and salt to taste and cook, stirring occasionally, until leeks and zucchini soften and turn lightly brown, 8-10 minutes. Add garlic, thyme, and nutmeg and stir until fragrant, about 1 additional minute. Turn off heat and set aside.
3. Preheat oven to 375° and line two baking sheets with parchment paper. Unroll both puff pastry sheets onto a lightly floured work surface. Working swiftly, cut each sheet into 9 squares. Cut L-shaped slits on opposite corners of each square (creating a frame-like shape). Take hold of both corners and fold them toward the opposite side, passing one corner under the other and pressing them in place, to create a diamond-shaped pocket to hold the filling.
4. Mound 1-2 tablespoons of filling into each pocket. Place pockets on the prepared baking sheets and brush with melted butter. Bake until golden brown and puffed, 30-35 minutes. Serve warm or room temperature, topped with lemon ricotta.

Hazon generously thanks Leah Koenig for her development and creation of this recipe