
Flamische

Ingredients

- 4 large leeks, cleaned and sliced (stems only)
- 3 Tbsp. butter
- 1 Tbsp. water
- salt & pepper to taste
- 3/4 cup whipping cream
- 2 sheets puff pastry
- 1 egg yolk

Directions

Put butter and water in a deep saute pan and melt over medium heat. Add the leeks, reduce the heat to low, cover and cook for 5 minutes. Season with salt & pepper, add cream, stir and cook uncovered for 5 minutes. Drain the leeks and reserve the liquid. Cool.

Preheat oven to 350F

Line a baking sheet with parchment paper, place one of the puff pastries on it, and then cut in circle large enough to accommodate the filling (you can use a plate to guide you). Repeat with the other baking sheet. Spread the filling over one of the pastry circles, leaving a 3/4" border. Beat the egg yolk and brush the edges of the pastry with it. Place the other circle on top of it and crimp the edges together using a fork. Brush the top of the pie with the remaining egg yolk. Let rest at room temperature for 20 minutes.

Place in the oven and cook until the crust is golden, about 20-25 minutes. Five minutes before the pie is done, pour the remaining cooking liquid into a small pot and reduce until it has a creamy consistency. Serve the pie with the sauce on top.
