



for Thanksgiving

Roasted Celery Root Tarts with Rosemary and Leek

Appetizer

Source: Seasonal Cornucopia.com

Ingredients:

- 1 unbaked pie shell/dough
- 1 pound celery root, cut into medium dice
- 2 shallots, sliced
- 2 teaspoon rosemary, minced
- 4 tablespoons extra virgin olive oil
- 1 egg, for filling
- 1 egg, for tarts
- 4 tablespoons butter
- 2 leeks, sliced thin
- 1/2 cup Parmesan Reggiano, curls
- Salt and pepper to taste

Method:

1. Preheat oven to 350 degrees Fahrenheit.
2. Divide pie dough in quarters. Save 2 quarters to make a different tart, or increase the filling ingredients to make 4 tarts (multiply everything by 2). Roll out each quarter so that the dough is 1/8" thin.
3. Use a 9" plate as a guide and cut a circle around the dough. Crimp the edges of the tart. Poke all over with the tines of a fork and lay out on a parchment lined sheet pan. Brush the edges with egg. Chill for 15 minutes.
4. Bake tarts in the middle of the oven for 15-20 minutes until nicely browned.
5. Lift the tart carefully and make sure the bottom is cooked. It should be light brown. Let cool.
6. Set oven to 400 degrees Fahrenheit.
7. Toss celery root, shallot, rosemary, olive oil, salt, and pepper together and lay out on a parchment lined baking sheet. Place baking sheet in oven and roast for 20 minutes until the celery root is nice and soft.
8. Remove mix from the oven and puree it in a food processor. Add a little bit of water to help the process.
9. Add egg and mix well.

10. Set oven to 350 degrees Fahrenheit.
11. Spread puree onto tarts and bake for 5-7 minutes until it sets up.
12. While tarts are baking, melt butter in a sauté pan and add leeks. Sauté until tender, but don't brown.
13. Remove tarts from oven, spread leeks over the top.
14. Slice each tart into 8 pieces.
15. Garnish with curls of Parmesan.

Makes: 2 tarts