

QUEEN'S PLATINUM JUBILEE BEACON TART

Ingredients

Pastry	Filing
140g (5 oz) plain flour	100g (4oz) smoked salmon (trimmings or chopped small)
35g (1 ¼ oz) margarine	50g (2oz) leek
35g (1 ¼ oz) vegetable fat	100g (4oz) cooked potatoes
About 1 ½ tablespoons cold water	70g (2 ¾oz) Cheddar cheese (grated)
20cm (8") loose-bottom flan tin	200ml (7fl oz) single cream
baking beans	2 large eggs (beaten)
	1 tablespoon fresh chopped parsley
	Black pepper
	Butter or oil

To make pastry

1. Place flour in bowl add the fats and rub in lightly with fingertips until mixture resembles fine breadcrumbs. Add enough cold water to bind to a soft dough, knead briefly and shape into a ball. Wrap and chill for 30 minutes.
2. Roll out the pastry and use to line the flan tin. Prick the bottom of the pastry with a fork. Line pastry shell with foil and fill with baking beans. Place tin on a heated baking tray and bake in preheated oven at 200°C fan (Gas 7) for 10 minutes. Remove foil and baking beans, return to the oven for a further 10 minutes.
3. Reduce oven temperature to 160°C fan (Gas 4)

To make the filling

4. Scrub potatoes and place in a pan of lightly salted boiling water to cook for 15 minutes. Drain and allow to cool before removing the skin and then slicing thinly.
5. Finely chop leek. Heat a little butter or oil in a small frying pan, add chopped leek to the pan and cook over a low to moderate heat, stirring occasionally, for about 10 minutes until soft but not coloured - allow to cool.
6. Mix together cream, beaten eggs, chopped parsley and plenty of ground black pepper. Layer filling in pastry case; spread smoked salmon over base of tart followed by cooked leek and then 50g (2oz) grated cheese (keep remaining 20g (¾oz) to sprinkle on top). Top with thinly sliced cooked potatoes. Sprinkle remaining grated cheese over the top then gently pour cream and egg mixture in to the tart.
7. Bake in oven for 30 - 35 minutes until filling is set and golden. Serve cold.