**Leek & squash filo crown tarts**

Makes: 12 pastry crowns



**Ingredients:**

2 leeks

1 butternut squash

4 cloves garlic

1 roll filo pastry quartered

Large pinch salt

1/2 tsp coriander

1 tsp mixed spice

1 tsp fresh thyme

Large pinch pepper

1 tsp olive oil

**Method:**

* Preheat the oven to 180ºC
* Slice the leeks (leaving 1 or 2 slices aside to garnish at the end) and squash, roughly chop and peel the garlic cloves and drizzle in olive oil and salt and roast for 25 minutes
* Quarter the sheet of filo pastry and using a non stick muffin tray, add one thin quarter and brush with olive oil then layer with another two sheets. Repeat until you’ve filled 12 of the muffin holes
* Take the sliced leeks, garlic and squash out of the oven and pulse in a food processor for around 10 seconds until just combined.
* Add the filling to the pastry and bake at 200°C for 10 minutes
* Top with the leftover leek slices, pomegranate seeds and a few sprigs of fresh thyme

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