**Fuss Free Flavours’ Leek Galette**

This easy but impressive rustic French tart is partly inspired by a Roman pizza bianca (without tomato), because it has potatoes on it! Yes – delicious double carbs!

Use leftover boiled potatoes and sausages together with a sheet of ready-rolled pastry and dinner will come together effortlessly, with no compromise on flavour. Add extra toppings according to what is in the fridge. A little blue cheese would be especially good.

Serves: 2 for a hearty meal or 4 with vegetables on the side.

Preparation time: 10 minutes

Cooking time: 30 minutes

* One sheet ready-rolled shortcrust pastry (use all-butter pastry for best results)
* 2 large leeks
* 1 tbsp olive oil
* 15g butter
* 2 cooked sausages
* 4 boiled potatoes
* 50g strong cheddar cheese (grated)
* 1 egg, beaten (optional)
* Sprig fresh rosemary

Cut the leeks in half lengthwise, discarding any tough outer leaves. Then slice into ½ cm slices. Wash and then pat dry in a tea towel or give a quick spin in a salad spinner.

Put the butter and olive oil in a large heavy frying pan and sauté the leeks over a very low heat. Stir from time to time until they are very soft and reduced to about 30% of the original volume. Season well with pepper and salt. You can prepare the leeks ahead of time and keep it in a tub in the fridge for 3 days.

Allow the pastry to come to room temperature so that it can easily be unrolled without it cracking, but so warm that it becomes soft and sticky. Give it a few passes with the rolling pin to make it 2” / 5 cm wider, so you get a larger circular galette with a thinner crust.

Keeping it on the baking paper, cut the pastry in a rough circle, transfer to a baking tray, still on the baking paper (there’s no need to prepare the tin).

Add the cooked leeks, spreading them out but leaving a 2–3 cm border at the edge of the pastry. Top with sliced cooked sausages and potato. Sprinkle the grated cheese over.

Fold over the edges of the pastry over to make a border that overlaps the filling, making little crimps in it as you go. It doesn't need to be neat or even, as you want a rustic look.

Brush the pastry with beaten egg if you like a glossy finish. Bake at 200°C / Fan 180°C / Gas Mark 6 for about 30 minutes or until the pastry is cooked and the cheese golden.

Top with a fresh sprig of rosemary to serve.

**Air fryer**

Follow the instructions above but when you roll and shape the pastry, make sure it will fit in the air fryer basket.

Cook on the baking paper at 170°C for 18–20 minutes, checking after 15 minutes.

Allow to cool slightly in the basket for a few minutes before carefully removing to serve.

**Please credit** [**www.Britishleeks.co.uk**](http://www.britishleeks.co.uk)**, recipe, photography and styling Helen Best-Shaw,** [**Fuss Free Flavours**](https://fussfreeflavours.com/)