



‘All done in the camp oven!’

No, this recipe hasn't been *leek*-ed – we know exactly how it *goat* here.

In this episode, Cam goes back to pastry basics – head-butting butter and braised leek with two types of cheese, like two Billy goats backing each other in.

For a flaky, butter-brushed fillo base and a full-bodied filling that's sure to float your goat, catch Cam's braised leek, goat cheese, and parmesan tart on our YouTube channel from 6pm.



A flaky, butter-brushed filo base with a full-bodied filling that's sure to float your goat!

Ingredients:

Approx. 375g of fillo pastry

3 x leeks

4 x garlic cloves

1 x brown onion

200g of goat cheese

200g shaved parmesan

150g of melted butter (for pastry)

150g of butter

100mL of olive oil

100g of plain flour

100mL of cream

200mL of vegetable stock

Pepper & salt

Cam's Kit:

Companion Double Burner Wok Cooker

Campfire Nonstick Pans

Campfire Cast Iron Camp Oven 9 Quart

Steamer rack

Zippo Firefast Torch



Cam's ingredients

Method:

1. Prepare the Vegetables (00:19)

Slice the leeks down the centre, and chop into small segments.

Add to a bowl, and completely cover with water. Mix thoroughly with your hands, taking care to rid of the dirt and grit still present on the leeks.

Slice both the onions and garlic thinly, and add to a frypan.



 Add leeks to a bowl, and completely cover with water.

2. Soften the Onion, Garlic, and Leek (01:45)

Add butter and olive oil to the pan, and crank the heat.

Use your hands to transfer the leeks straight from the water into the pan.

Toss the vegetables in the butter and oil, and allow to soften. When you notice the water begin to leech out, this indicates when they're at the ideal consistency.



Use your hands to transfer the leeks straight from the water into the pan.



When the water begins to leech out, the leeks have softened enough.

3. Add Stock (02:45)

Add enough stock to cover the leeks onions, and garlic.

Add a grind of pepper and a little salt, then toss the ingredients within the pan.

Leave to simmer until the stock is almost absorbed.

4. Melt Butter (for Pastry) (03:17)

Add 150g of butter to another pan to melt. This will be used to brush the layers of fillo pastry.



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5. Add the Cream (03:33)

Once reduced, add the cream to the leeks. This adds both richness and flavour.

Bring the leeks to boil and allow to reduce a little – but not so much that the cream starts to split and become oily.

6. Remove Butter from Heat (04:06)

When the separate pot of butter has melted entirely, remove from the heat.

7. Remove Leeks from Heat (04:17)

8. Prepare the Pastry (04:29)

Apply the steamer rack within the camp oven. This lifts the base of the tart to prevent it from burning.

Using a pastry brush, paint a liberal amount of butter between each layer of fillo pastry, until the desired thickness is reached (roughly 8-10 layers). As the tart will be round, layer each sheet of pastry in a cross-hatch manner.

Sit the pastry inside your tart shell or flan dish. Cam uses the latter, with a removable base.



Using a pastry brush, paint a liberal amount of butter between each layer of fillo pastry.



As the tart will be round, layer each sheet of pastry in a cross-hatch manner.

9. Add Flour to Leeks (06:01)

This is to help the tart set during the cooking process, as the oven will bake the flour. Not much is needed.

10. Assemble the Tart (06:28)

Pour the leek mix into tart pastry shell, and smooth over with a spatula.

Scatter the top with goat's cheese, and a generous sprinkling of parmesan.

Trim the pastry overlay from the edges – this keeps it neat and easier to maneuver out of the oven.

Lower the tart into the camp oven.



Scatter the top of the tart with goat cheese, and a generous sprinkling of parmesan.



11. Cook the Tart (07:57)

Apply a medium heat, or a high heat if the weather is windy.

Note: the aim isn't to overcook the tart, but simply 'set' it. Fillo pastry doesn't 'cook' the way other pastry types do.

Watch the tart every 5 minutes.

12. Check the Tart (08:23)

Find an area that isn't covered by cheese, and press to establish whether the filling is now firm. Or, check where the pastry is crisp.



Press to establish whether the filling is now firm.

13. Remove from Oven (08:39)

Let the tart sit for a few minutes to cool and set.

14. Torch the Top (09:05)

Using a blowtorch, lightly sear the top of the tart for colour.



Lightly sear the top of the tart.

15. Serve Up (09:17)

16. The Finished Product (09:54)

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