**Bacon and Green Onion Tarts**

**Filling:**

10 strips bacon, julienned

1 leek julienned, white part only

2 cloves garlic, minced

6 scallions washed and cut into 2” pieces

Salt and pepper to taste

1 ¼ cup heavy cream

6 eggs

1 cup mozzarella cheese

**Pie Dough:**

9 oz. AP flour

6 oz. butter

3 oz. cold water

**INSTRUCTIONS**

**Day 1:**

**Pie Dough:**

1. Preheat your oven to 400º.
2. Prepare the dough per chef’s demo.
3. Bake for 10 minutes, or until just beginning to turn golden brown.
4. Mise en place all ingredients.

**Day 2:**

**Filling:**

1. Preheat your oven to 375º.
2. In a large frying pan, cook the bacon until crispy. Drain about 75% of the fat. Leave the remaining 25% in the pan.
3. Add the garlic and leeks. Sprinkle with salt and pepper and cook for about 5-7 minutes, until they begin to soften and turn brown.
4. Add the scallions and remove the pan from the heat. Stir everything together.
5. In a separate bowl, mix the heavy cream and eggs together with a whisk. Season with salt and pepper.
6. Put the leek and bacon mix evenly into the 2 baked tart shells.
7. Fill both with the egg mixture until almost full.
8. Top with the mozzarella.
9. Bake for 15-25 minutes or until the egg is set and not jiggly.