**Spring Onion Tartlettes**

**Ingredients:**

Phyllo shells

12 leeks, trimmed and washed well

5# onions, small dice

8 oz. garlic, minced

20 scallions, trimmed and washed well

¼ cup olive oil

2 oz. butter

Salt and pepper to taste

3 quarts heavy cream

24 eggs

Mozzarella cheese

**INSTRUCTIONS**

1. Cut the leeks into thin quarters after cleaning them.
2. Cut the scallions into small slices after cleaning them.
3. In a large pot, melt the butter over medium high heat and add the olive oil.
4. Add the garlic, onions, and leeks. Sprinkle with salt and pepper and cook for about 10-12 minutes, until they begin to soften.
5. Add the scallions and remove the pot from the heat. Stir everything together.
6. Put the onion mixture on sheet pans and cool in the cooler.
7. Mix the heavy cream and eggs together with a whisk. Season with salt and pepper.
8. Preheat oven to convection 350°
9. Arrange the phyllo shells in 2” hotel pans to get the most in each pan.
10. Put a small amount of the onion mix into each one.
11. Fill with the custard until almost full.
12. Top each with a small amount of mozzarella.
13. Bake each pan for 10-15 minutes or until the egg is set up and firm.