

Baked Leeks with Herbs



dinner > Baked Leeks with Herbs



Serves 4, Prep time: 20 min.
Cook time: 25 minutes

Shopping LIST:

- [For creamy leeks:](#)

3 large leeks, cut into 1-2cm rounds, **200ml** hot vegetable stock, **1 tbsp** plain flour, **200ml** milk, **1 tbsp** wholegrain mustard, **Salt** and freshly ground **black pepper**.

- [For the herbs crumble:](#)

150g butter, softened, **300g** plain flour, **2 tbsp** of roughly chopped herbs (oregano, parsley, tarragon leaves), **80g** grated cheese (**Cheddar** or any of your choice)

Method:

- Place the leeks in a large pan with the butter. Cover and gently sweat the leeks over medium-low heat for **10 minutes** until they have softened and cooked through without coloring. Stir occasionally to prevent the leeks from sticking to the pan.
- Add the **flour** to the leeks and stir until it has almost disappeared. Pour in the **stock**, **milk**, and **mustard**. Season with **salt** and freshly ground **black pepper**, then simmer gently for **5 minutes**.
- Transfer the creamy leek mixture into a large ovenproof dish (1.5 liters) and set it aside to cool slightly.
- Preheat the oven to **170°C** fan.

Now, let's prepare the crumble.

- Rub the softened butter into the flour until the mixture resembles fine breadcrumbs. Use your hands for this task, as they work best. Add the chopped herbs and grated cheese. Mix thoroughly to create small clusters of crumble mix. Use your hands to clump the mixture together a little, adding a few drops of water if needed.
- Liberally sprinkle the crumb mixture on top of the creamy leek mixture and press it down gently.
- Bake in the preheated oven for **25 minutes** or until the crumble is golden brown, and the leeks are bubbling up from the bottom.

"bon appétit"



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