

Creamy & Cheesy Leeks

Ingredients –

- Leeks
- Cheese, I've used parmesan and smoked applewood cheddar
- Double cream, single or even milk will do if that's what you have available
- Butter
- Salt & pepper

Method –

1. Remove top of leeks and set to one side for your gravy stock later.
2. Slice leeks, roughly thickness of a finger.
3. Grate your cheese, easy rule of thumb here, have roughly the same amount of grated cheese as you do uncooked leeks.
4. Heat a very generous knob butter, about a quarter of a block, in a saucepan or deep frying pan, if you have one that can go hob to oven that will save you some washing up later on, and add your leeks, season with salt and pepper.
5. Cook on a high heat for around 7 minutes, stirring regularly, until the leeks have really softened up.
6. Remove from the heat and pour over your cream, about 150 – 200ml for 2 good sized leeks, and give a good mix.
7. Slowly add your cheese until it has all melted through and the mixture has really started to thicken up. You can now leave to one side.
8. Before you are ready to serve put the leek mix in the oven for around 10 – 15 minutes until the sauce is starting to brown and caramelise on top.

