

POIREAUX VINAIGRETTE (LEEK WITH VINAIGRETTE)

Serves 3-4

INGREDIENTS:

3 Medium sized leeks

1/2 Tsp Salt

For the Vinaigrette:

1 Tbsp Red Wine Vinegar

1/4 Tsp salt

6 Tbsp Extra Virgin Olive Oil

1 Shallot - Peeled and finely diced

1 Tbsp Dijon Mustard

6 Sprigs Curly Parsley - roughly chopped

1/4 Tsp Freshly ground black pepper

DIRECTIONS

Trim the roots and dark green tips from the leeks and discard.

Cut each leek into thirds and then cut each third into half length ways. Use butchers twine to tie all the pieces into three small bundles.

Bring a large pan of water to boil. Add salt and submerge the leeks in the water. Bring to the boil, cover the pan with a lid turn the heat down to medium. Simmer for 20 minutes until the leeks are tender.

For the vinaigrette:

Place the vinegar in a bowl with the salt. Whisk with a fork for a minute or so until the salt has dissolved. Add the shallot, mustard, parsley and pepper. Slowly drizzle the olive oil whilst whisking. Continue to whisk the dressing until it thickens to your desired texture.

Remove the leek bundles from the water and let them cool and drain on a clean kitchen towel.

Place the leeks on a serving platter, cut off the twine and generously drizzle the vinaigrette over the top.

Enjoy warm or cool.