



# LEEK ON LEEKS

## Recipes

### Herb Sable Dough

400 g	bread flour
700 g	cake flour
600 g	soft butter
120 g	icing sugar
3 g	fresh herbs
2 g	black pepper
22 g	salt
30 g	egg whites
120 g	whole eggs

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

### Leek Custard

50 g	diced onions
10 g	diced garlic
225 g	diced leeks
100 g	grated Swiss cheese
3	whole eggs
200 g	milk
100 g	whipping cream
2 g	thyme
15 g	butter
	salt, pepper taste

Sauté the onions, garlic and leeks in butter for 5 minutes and cool. Merge into the well mixed compound of the remaining ingredients. Mix evenly. Pour into an unbaked herb tart shell and bake at 180°C for 12 to 15 minutes.

### Crispy Leek Chiffonnade

100 g	chiffonnade of leeks
	oil
	salt, pepper to taste

Deep fry the leeks until crispy, drain the oil and season.

