

# OUR RECIPE

VEGGIE  
RECIPE

## Egg & Leek Bake

Serves 4

### INGREDIENTS

4 medium eggs  
500g leeks  
60g freshly grated Parmesan cheese  
40g salted butter  
Salt to taste



### METHOD



To prepare the leeks, trim and halve them and slice lengthways. Always have a little more butter to grease the tin.

1. Fill a large pan with water, sprinkle in a pinch of salt and bring to the boil.
2. Once you have prepared the leeks add them to the boiling water for 5-10 minutes until they become soft.
3. Use a cullender and drain the leeks. Set them aside and allow them to cool.
4. Grease a large frying pan, ideally with a lid, with butter. Then place it on the hob at a medium heat.
5. Now it's time to start the layering process. Add a third of the cooled leeks evenly over the bottom of the frying pan, then place a third of the butter in cubes across the pan. Then sprinkle a third of the Parmesan cheese over the leeks..
6. Repeat this process twice.
7. Use the lid of the saucepan to cover the leeks and cook on a low heat for 20-25 minutes until the butter and cheese are bubbling and the bottom layer starts to go crispy.
8. Remove the frying pan lid and crack four eggs on top of the leeks. You can if you wish at this stage, sprinkle each egg with a little salt.
9. Let the eggs cook for 4-5 minutes.

Serving suggestion - ideal with a tomato salad