

Charred leeks

With mustard vinaigrette

Serves 10

Ingredients

LEEKS

- **10** whole leeks
- pinch of sea salt

VINAIGRETTE

- **1** shallot, finely chopped
- **1 tbsp** hot mustard
- **4 tbsp** white wine vinegar
- **7–8 tbsp** mild sunflower oil
- freshly ground salt and pepper

Method

LEEKS

1. Preheat the oven to 250 °C.
2. Cut off most of the green part of the leeks.
3. Roast the leeks in the oven until the outside is black all over. This takes about half an hour.

VINAIGRETTE

4. Put the chopped shallot in a large bowl with the mustard, vinegar, salt and pepper.
5. Whisk in the oil drop by drop.
6. Thin the vinaigrette with a few drops of cold water if needed.

TO SERVE

7. Take the leeks out of the oven and let them cool slightly.
8. Cut about 2 cm off both ends.
9. Carefully slit the leeks lengthways, open up the blackened outer layers and remove the soft, pale green centre.
10. Cut the soft leek into pieces and arrange on a plate.
11. Drizzle with the vinaigrette and add a pinch of sea salt.

EQUIPMENT

Knife, chopping board, baking tray, large bowl, whisk