

BROCCOLI AND BABY LEEK PIE AU GRATIN WITH KALE

Ingredients

2 baby leeks, split length ways and sliced thinly, then washed well

2 bunches of broccoli buds and leaves

2 bunches of kale

½ tsp nutmeg

250ml-300ml thick cream

½ cup water

1 tsp vegetable stock powder

Salt and pepper

Pre heat oven to 200c. Sautee leeks in large pot. Add remaining except broccoli and kale and bring to boil without boiling.

Add chopped broccoli and kale and cook till bright green and mixed through the sauce. Transfer to baking dishes and cover with gratin topping.

Bake till golden approx. 15 mins.

Gratin Ingredients

½ loaf stale white bread, torn into tiny pieces

1 small piece parmesan, finely grated

50g butter

1 drizzle olive oil

1 handful hard herbs, washed, picked and chopped

Melt butter gently in oil.

Toss in bread and herbs.

Turn off heat and stir through parmesan cheese.