Leek, rosemary and pine nut loaf

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	45 Mins
Portions	12
Appliance	Combair HSE from 2015

Preparation

400 g leek

50 g butter

2 sprigs of rosemary

Salt

Pepper

Nutmeg

Cut the leek in half lengthways, wash and cut into thin half rings. Sweat the leak in the butter. Pull the rosemary needles off the sprigs and add to the leek. Season the leek with salt, pepper and nutmeg. Allow to cool.

1 tbsp butter

2 tbsp breadcrumbs

Grease the cake tin with butter and sprinkle the inside with breadcrumbs.

(Pre-)heat cooking space to 160 °C with Hot air humid

80 g butter

½ tsp cumin, ground

150 g plain flour

1 tsp baking powder

125 g Parmesan, grated

3 eggs

150 ml milk

Mix the cumin, flour, baking powder, eggs, butter, milk and Parmesan to form a smooth mixture. Add the leek and turn the mixture into the cake tin.

50 g pine nuts

Scatter the pine nuts over the top. Put the cake tin on the wire shelf in the preheated cooking space. Bake.

Put the pastry in

Hot air humid 160 °C for 45 Mins

Turn the cake out of the tin and allow to cool.

Accessories

Cake tin, length 30 cm

Wire shelf

Additional information

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