



Leek, rosemary and pine nut loaf

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制备过程 30 分钟
烘烤的时间：烘烤时间取决于机器
份 12
电器 Comhair SE 自 2015 年

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 leek 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.

将发酵桶预加热，湿热风，到 **160°C**

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.





放入糕点

在 湿热风 期间为 **160 45 分钟**°C

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

配件

Cake tin, length 30 cm

Wire shelf

