



Leek, rosemary and pine nut loaf

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 12

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.

(For)varm ovnrømmet til 160°C i Varmluft fugtig

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.





Sæt bagværket ind

Varmluft fugtig 160°C i 45 Min.

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

Tilbehør

Cake tin, length 30 cm

Wire shelf

