



# Leek, rosemary and pine nut loaf

Receta de V-ZUG AG



Preparación  
Tiempo de  
cocción  
Porciones

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.

**Aire caliente húmedo (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.





**Introducir el producto de horneado**

**Aire caliente húmedo 160 °C durante 45 Min.**

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

## Accesorios

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Cake tin, length 30 cm

Wire shelf

## Información complementaria

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Creado el

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