

View from the Fridge – Recipes from Brian Donkin

Recipe # 26 – Warm Leek Salad with Hungarian Dressing

Preparation time: 10 mins – Cooking time: 7 mins

Ingredients

3 leeks
1 egg, hard-boiled and shelled (always put eggs into boiling water and cook for 6 minutes, then plunge them into cold water – this stops a black ring forming and also makes the egg easier to peel)
1 tomato, skinned
1 clove of garlic, smashed to paste
1 teaspoon sugar
1 teaspoon Dijon mustard
½ wine glass white wine vinegar
1 wine glass olive oil
salt and pepper

Method

1. Trim leeks, keeping a one-inch green arrow point.
2. Split the leeks almost to the root and plunge in a basin full of cold water to remove all grit.
3. Place in large pot of boiling water and simmer for 3 minutes.
4. Drain and keep warm.
5. Whisk the Dijon mustard, sugar, garlic paste, salt and pepper and vinegar until fine.
6. Add olive oil gradually, stirring slowly.
7. Roughly chop egg and tomato and add to the dressing.
8. Spoon over the warm leek and serve immediately

Serves 3

