



GRAHAM BECK

MÉTHODE CAP CLASSIQUE



CHARRED GRILLED LEEKS WITH HERB VINAIGRETTE



SERVES:

8 People

FOR THE HERB VINAIGRETTE:

50 g mixed herbs (parsley and dill)
50 g baby spinach
2,5 ml (½ tsp) crushed garlic
2,5 ml (½ tsp) chopped chilli
2,5 ml (½ tsp) honey
30 ml (2 tbsp) capers
8 baby cucumbers
60 ml (¼ cup) Graham Beck Brut
125 ml (½ cup) olive oil
Salt and pepper, to taste

FOR THE GRILLED LEEKS:

16 baby leeks

METHOD:

For the herb vinaigrette, place all the ingredients in the bowl of a blender and process until smooth. Season to taste with salt and pepper.

For the leeks, bring a large saucepan of salted water to the boil. Blanche the leeks for 3-4 minutes or until al dente, drain and pat dry with towel paper. Heat a large griddle pan over high heat. Griddle the leeks for 1-2 minutes or until charred. Serve warm with the herb vinaigrette.

Telephone: +27-21-874-1258

Fax: +27-21-874-1712

Email: market@grahambeck.com

Website: www.grahambeck.com