

Season: March - September

Cool Tassie Leeks

Leeks with Prosciutto

Serves 6

- 6 small Tassie leeks
- 1 cup chicken stock
- 1 garlic clove, crushed
- 2 tablespoons butter
- 2 tablespoons lemon juice
- Salt flakes and freshly ground pepper
- 6 slices prosciutto
- 1/3 cup chopped parsley

Trim root-end of leeks and remove tough green leaves. Arrange in a single layer in a pan and pour stock over. Add garlic and gently simmer for 10 minutes. Refresh in cold water. Drain well and pat dry. Keep stock for another use and add butter, lemon juice, salt and pepper to pan. Add leeks and toss to glaze. Wrap a slice of prosciutto around each leek and arrange on serving platter. Sprinkle parsley over to serve. If liked, shaved parmesan cheese can be added.

Cook's note: Larger leeks can be sliced lengthways.

