

Season: March - September

Cool Tassie Leeks

Shredded Braised Leek and White Beans

Serves 6

3 Tassie leeks, trimmed
3 tablespoons oil
1 garlic clove, crushed
1 x 410g can cannellini beans
2 tablespoons apple cider vinegar
Salt flakes and freshly ground pepper



Cut leeks lengthways into thin ribbons. Rinse in water. Heat oil in a pan with garlic. Add leeks and cook gently until softened. Drain beans and rinse thoroughly. Add to leeks with vinegar, salt and pepper to taste. Cook over low heat until heated through.

Serve with roasted truss tomatoes, grilled lamb cutlets and watercress.