



Leeks Wrapped in Ham with Cheese Sauce

Serves: 2

4 Medium leeks, trimmed of all but 2.5 cm, 1in of the green part and thoroughly washed
4 slices smoked ham
75g (3oz) Gruyere cheese, grated
1 tbsp freshly grated Parmesan
1 tbsp Dijon mustard
50g (2oz) unsalted butter
425ml (15fl.oz) milk
50g (2oz) white breadcrumbs
Salt and freshly ground black pepper



Preheat the oven to 190C, 375F, Gas mark 5. Bring a large pan of salted water to the boil, add leeks, cover and cook for 8-10 minutes, until just tender when tested with the point of a sharp knife. Drain well and when cool enough to handle, gently squeeze out any excess water. Pat dry with kitchen paper. Lay out the slices of ham and smear then with the Dijon mustard, place a leek in the middle of each and roll up tightly.

Lay the ham covered leeks seam down in the buttered dish and set aside. To make the cheese sauce first melt the butter, add the flour and cook on a low heat for a couple of minutes, stirring constantly. Gradually add milk, whisking well so no lumps form. When all the milk has been added, stir in the grated Gruyere and season with salt and pepper. Pour the cheese sauce over the leeks and ham, Sprinkle over the fresh breadcrumbs and parmesan and bake in the oven for about 20 minutes, until top is golden brown and the sauce is bubbling. Delicious served with simple salad and some crusty bread.