



Seasonal Recipes

Leek and Cheese Mousse



This recipe combines a superb Welsh cheese called Black Bomber Cheddar, produced by the Snowdonia Cheese Company in the heart of Wales, with of course, the national emblem of that land, the leek.

It's a winning combination, and the result is a pretty little savoury mousse, which is strong on flavour, light of texture, stunning in its presentation, topped off with shiny sliced leeks. It serves well as a light supper or hot starter, with roasted cherry tomatoes and crusty bread; or as a vegetable accompaniment to fish or pork. It is also delicious eaten cold, and would work well if made in a terrine mould, and turned out to slice for a buffet.



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Leek and Cheese Mousse

Ingredients

(serves 4 as a hot starter or vegetable accompaniment)

225g/8oz leeks, thinly sliced
25g/1oz butter
1 tbsp plain flour
150 ml/5 fl oz milk
100g/4oz Black Bomber Cheese
(available from Priory Farm deli)
1 egg

Method

1. Pre-heat the oven to 180C/350F/Gas 4 and lightly butter 4 individual ramekin dishes.
2. Bring a pan of slightly salted water to boil, add the leeks and cook for 5 minutes until tender. Drain and refresh in cold water.
3. Place the butter, flour and milk in a saucepan. Cook over a moderate heat, stirring until thickened. (Alternatively, make the white sauce by your own preferred method).
4. Add half the cooked leeks to the sauce, then place in a food processor or blender with the cheese and egg. Process until smooth.
5. Divide the reserved cooked leeks between each ramekin, then pour the sauce over the leeks.
6. Place the ramekins in a roasting tin, adding enough hot water to come half way up the sides of the ramekins. Bake for 50 minutes until set.

Allow to stand for 5 minutes before turning out.

Find more fresh ideas at www.PrioryFarm.co.uk

Ingredients are selected from Priory Farm Shop, Sandy Lane, Nutfield, Surrey RH1 4EJ

To check availability, please ring 01737 822603