Leeks baked in béchamel sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 leeks, white parts only, cut into 10 cm long sections
- 1 cube of instant broth
- 1 cup of milk
- 3 tablespoons of butter
- 2 tablespoons of flour
- 100 grams of parmesan cheese

Instructions

1. Blanch leeks in boiling water about 10 minutes, strain.
2. Dissolve cube of instant broth in 1 cup of hot water.
3. Melt butter in the frying pan, add flour mix to avoid lumps, pour in broth and milk, mix till mixture becomes thicker. Flavour with nutmeg.
4. Arrange leeks in heat proof dish, pour over with béchamel sauce, sprinkle with parmesan.
5. Bake in preheated oven in 180 C degrees, about 30 minutes.