



Leeks with bechamel

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 small leeks (or 2 standard size)

Bechamel sauce:

- 20 grams of butter
- 10 grams of wheat flour
- 250 ml of milk
- 1/2 teaspoon of nutmeg
- pinch of black pepper
- 3 tablespoons of grated parmesan

Instructions

1. Wash leeks and cut into sections.
2. Smear heatproof dish with butter and arrange leeks.
3. In saucepan melt butter add flour, mix well, heat 2 minutes, slowly add milk on low heat and stir continuously till sauce thickens.
4. Add nutmeg, black pepper and parmesan, mix well.
5. Pour bechamel sauce over leeks.
6. Heat oven to 180 C degrees and bake leeks about 15-20 minutes.