

Leek, Taleggio & Gnocchi Gratin

This quick and easy to make, one pan gratin dish is a delicious way to cook leeks. With its creamy and cheesy Italian inspired flavours complimenting the sweet buttery leeks perfectly, it's seasonal comfort food at its best! I made this with fresh La Tua gnocchi available in the farm shop which is perfect in this dish.

Ingredients

- 25g butter
- 2 large leeks, trimmed and thickly sliced
- 2 cloves garlic, crushed
- 1-2tbsps of coarsely chopped fresh sage leaves
- 250ml single cream
- 150g Taleggio cheese cut into chunks
- 250g gnocchi
- 1/2tsp grated nutmeg
- 4 heaped tbsps grated Parmesan cheese
- Salt and coarsely ground black pepper
- 2 tbsps pine kernels

Method

1. Preheat oven to 200°C / Gas Mark 6.
2. In an ovenproof skillet* over a medium heat melt the butter and add the leeks. Stirring occasionally sauté the leeks until softened but not browned.
3. Add the crushed garlic and chopped sage and stir for 1-2 minutes.
4. Remove from the heat and pour in the cream and add the Taleggio chunks and gnocchi.
5. Add the grated nutmeg and half the grated Parmesan cheese, season to taste and gently stir to combine all ingredients.
6. Sprinkle over the pine kernels and remaining Parmesan cheese and place in the oven.
7. Bake for 25-30 minutes until bubbling and golden brown.

*if you don't have an oven proof skillet then you can use a frying pan and transfer the ingredients at point 5 to a greased oven proof dish just before the final sprinkle of pine kernels and Parmesan cheese and bake in the oven.

