

# Leek & Two Cheese Pancakes

You need a blender to make the batter for these leek packed pancakes. Fresh leek tops are blitzed into the batter giving it a lovely green colour and a delicious leek/oniony tang to the finished pancakes similar to the flavour of scallion pancakes sold in China. Filled with a leek & sweet potato mix combined with a Roche Baron and Sussex Charmer sauce. A delicious savoury supper dish.



## Ingredients (makes 12 pancakes)

3 large leeks, trim the dark leaves to use in the pancake batter, reserve the remainder for the filling  
230g plain flour  
2 medium free-range eggs, beaten  
340 – 380 ml milk (start with 340 and add more if needed)  
2 tbsp sunflower oil

## Method

First make the pancake batter and leave to stand while you make the filling (see below)

Finely chop the dark green leek tops and rinse thoroughly under running water to remove any mud. Place all the pancake ingredients into a blender and pulse until you have smooth green batter. Let the batter stand while you start to get the filling ready.

Now cook the pancakes. This mix will make 12.

Place a 18cm non-stick frying pan or crepe pan over a medium-low heat. Rub with a little oil and when hot, pour in a ladle of batter and rotate the pan so that it is evenly coated in a thin layer. When it begins to set, loosen the pancake with a palette knife and flip over. Cook for 30 seconds more, then slip onto a plate and cover with a cloth.



## *To Make the Filling*

2 medium sized sweet potatoes, peeled and cubed (around 650g)  
2 dessertspoons of olive oil  
The white part of the leeks, cut in half lengthways and then cut into chunks  
200g Sussex Charmer, grated  
150g Roche Baron cheese, cut the cheese away from the rind  
400ml milk  
1 tsp of English Mustard (we used Trackelments)  
2 tablespoons cornflour  
Sea salt and fresh ground black pepper

## *Method*

Preheat the oven to 190°C / 170°C Fan – toss the sweet potato in a little olive oil to coat and season – roast for 25-30 minutes. Prepare the remaining leek and saute (without colouring) with a dessertspoon of olive oil in a pan with a lid for 15 minutes. Place in a bowl to cool. Now make the cheese sauce in the pan you cooked the leeks in. Add the milk to the pan and bring to the boil, stir in the cornflour and then using a whisk add the mustard. Allow the sauce to cook through for a couple of minutes and take off the heat. Stir in the Roche Baron Cheese and half the Sussex Charmer. Add half the sauce to the leeks and stir in the roasted butternut squash and season to taste.

Now divide the filling between the pancakes, roll up and place in the roasting tin you used for the sweet potato. Once they are all filled cover with the remaining sauce and grated cheese. When you are ready to cook place in the oven at 200°C/fan180°C/gas 6 and bake for 35-40 minutes until golden brown and bubbling.

Serve with a refreshing green salad