



*Preparation time: 10 minutes*

*Cooking time: 20 minutes*

### **Ingredients for 4**

- 8 leeks, trimmed and cleaned
- 1/4 cup whipping cream
- 1/4 cup Parmesan cheese (grated or shaved)
- 1/4 teaspoon grated nutmeg
- Salt and pepper

## **Leeks Gratin**

*I am always amazed at the power of simplicity. This recipe is no exception. Roasted leeks with a dash of cream and a sliver of Parmesan cheese. Simple perfection!*

Bring a quart salted water to a boil in a large pot, and blanch the leeks for 10 minutes on medium heat. Transfer to a paper towel.

Slice the leeks in half, lengthwise, and arrange on a baking sheet covered with aluminum foil. Set aside.

Mix the cream with the nutmeg in a small bowl, and season with salt and pepper. Spoon the cream over the leeks and sprinkle with the Parmesan cheese.

Broil until slightly charred, about 10 minutes.