

BAKED LEEKS ON YOGURT WITH ALLEPO PEPPER, PINE NUT, PARSLEY BUTTER

Adding a little water to the oven tray means that they almost braise/steam but also gain a good bit of caramelisation and colour. The base of cool yogurt is perfect against the chilli hit of the butter and the whole thing comes together beautifully despite really not requiring much effort at all. I think these are just as good at room temperature as they are warm from the oven and often make the leeks and yogurt ahead of time and plate up as I am making the butter.

Serves 4

4 leeks
Olive oil
Sea salt
250g greek yogurt
¼ garlic clove, finely grated

For the butter
70g Butter
1 tsp Aleppo pepper flakes
¼ garlic clove, finely grated
40g pine nuts, toasted in a dry frying pan until golden
Small bunch parsley, leaves finely chopped

Preheat the oven to 200 degrees fan setting.

Trim the leafy greens from the leeks and wash away any dirt before patting them dry with a cloth. Halve them width ways then halve each piece lengthways. Arrange onto a baking tray, drizzle generously with olive oil and sprinkle over sea salt. Use your hands to coat them ensuring each piece is well seasoned.

Pour in about half a mug of water directly onto the pan (don't worry about hitting or not hitting the leeks, this is to help them steam) and bake for 30 minutes until the water has evaporated and the leeks are soft and golden.

Whisk the yogurt with the finely grated garlic and a good pinch of salt and set aside.

Melt the butter into a small saucepan and cook until it is frothing and you begin to see brown flecks appearing in the base of the pan. Switch off the heat and add the Aleppo pepper and the finely grated garlic, stir to combine, then stir in the pine nuts and the parsley along with a good pinch of salt.

Spread the yogurt onto a serving plate, top with the leeks and spoon over the butter.