



Leek and Mushroom Crunch

Leeks and mushrooms in a creamy cheese sauce topped with a crunchy cheesy layer.

Serves : 4

Preparation Time : 20 minutes

Cooking Time : 15 minutes

Ingredients

4 oz / 110 g butter plus 2 tsp extra
2 oz / 50 g plain flour
1 pint / 570 ml milk
6 oz / 175 g cheddar cheese, grated
4 leeks, trimmed and cut into 1 cm slices
8 oz / 225 g mushrooms, sliced
4 tbsp breadcrumbs
1 clove garlic crushed
1 packet of ready-salted crisps.

Herbs & Spices

1 tsp Mustard Powder

Cooking Instructions

Preheat oven to 180C / 350F / gas mark 4

Combine the flour and the mustard powder. Melt 2 Oz / 50 g butter in a pan, stir in the flour and cook for 1 minute, stirring. Gradually add the milk, stirring all the time. Continue to stir whilst bring to the boil for 2-3 minutes until the sauce thickens and is smooth. Add 4 oz / 110 g grated cheese and stir until melted. Season to taste.

In another pan melt 2 Oz / 50 g butter and add the leeks and mushrooms. Stir to coat well, then gently fry for 5 minutes. transfer to a 3 pint / 1 1/2 litre ovenproof dish. Pour the sauce over the vegetables.

In a bowl, combine the breadcrumbs, the remaining grated cheese, the crisps and the garlic. Mix well, crushing the crisps into small bits as you do. Sprinkle this mixture evenly over the sauce. Dot the top with the remaining 2 tsp of butter. Place in the oven for 10 - 15 minutes or until the cheese melts and the topping browns.