

# Crostini with Caramelised Leeks, Broccoli and Cheese

**Season:** spring

**Serves:** 48 tastes

**Fresh from the garden:** Leeks, thyme, purple sprouting broccoli

## **Equipment:**

Chopping boards  
Knives  
Large frypan with lid  
Wooden spoon  
3 baking trays lined with baking paper  
Medium mixing bowl  
Spatula  
Butter knives  
4 serving platters

## **Ingredients:**

4 leeks  
2 tablespoons butter  
1 tablespoon olive oil  
1 sprig thyme  
1 handful of purple sprouting broccoli  
2 loaves ciabatta  
Olive oil  
200g goats feta  
250g cream cheese

## **What to do:**

1. Preheat oven to 180°C, eco fan setting.
2. Cut leeks in half lengthways. Thoroughly wash the leeks to remove grit. Slice thinly.
3. Melt butter and oil in the pan over a medium heat and add the leeks and thyme. Grind about a ½ teaspoon of salt and a little pepper into the leeks and mix everything well. Turn down the heat and cover, cooking for about 20 minutes, stirring occasionally. Just before serving time, add the broccoli and mix together until broccoli is warmed through.
4. Meanwhile, slice the ciabatta into 12-13 slices per loaf. Place on a baking tray and brush with olive oil and bake for 5-6 minutes or until golden.
5. Place cream cheese and crumbled feta into a medium mixing bowl and mix with a spatula until well combined.
6. Spread the bread with the cheese mixture, then cut each piece in half and top with a little of the leek/broccoli mixture.
7. Place onto serving platters.