

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.