

Three Cheese Leek Timbales

Serves 4 as part of a main in standard ramekin dishes.

Ingredients

1 bunch of leeks
Knob of butter/olive oil
1 cup ricotta / cottage cheese
1 egg
65 g mature cheddar, grated*
1 T fresh oreganum** finely chopped
with extra for garnish
± 20g finely grated hard, mature
cheese like pecorino, parmesan or
Boerenkaas***



What to do

1. Heat the oven to 200°C.
2. Clean, trim and thinly slice the leeks. Include some of the greens especially if they're still tender.
3. Sauté the leeks in the butter and/or olive oil until slightly caramelised. Set aside and allow to cool.
4. Oil 4 ramekin dishes and sprinkle the base with the finely grated mature cheese and a pinch of fresh herbs. Then add a layer of the grated cheddar.
5. Add the soft cheese to the cooled leek mixture and then stir in the egg. Season to taste and then divide evenly between the four ramekin dishes.
6. Bake at 200°C for 20 – 30 minutes until a skewer comes out cleanly and the mixture has slightly moved away from the sides of the dishes.
7. Allow to cool slightly and then turn out on to warmed plates and serve with your choice of side dishes.

Notes:

- If you don't have mature cheddar, add ½ teaspoon mustard powder to add zing.
- Use less – about 1 teaspoon if using dried herbs. You can also use a combination of herbs that work well with cheese and egg e.g. marjoram, fennel and parsley.
- Boerenkaas is Gouda that has been matured for about 18 months. I get mine from a local, artisan cheese maker.

