



Savory Leek & Hazelnut Crumble

Ingredients



45 minutes

- 3 leeks
- 1 tbsp olive oil
- 80 g flour
- 50 g chopped hazelnuts
- 60 g butter (or plant-based margarine)
- Salt, pepper
- Optional: thyme or nutmeg

Instructions:

1. Preheat the oven to 180 °C / 350 °F.
2. Thinly slice the leeks and gently sauté them in the olive oil until soft. Season with salt and pepper.
3. In a bowl, combine the flour, hazelnuts, and butter, rubbing together with your fingertips to form a crumbly texture.
4. Spread the leeks in a baking dish and top with the crumble mixture.
5. Bake for 30 minutes, until golden and lightly crisp.
6. Scatter a few chopped hazelnuts over the top of the dish.

Recipe by Plumes des Étoiles