

## BRAISED LEEKS WITH CAULIFLOWER AND GRUYERE

*Recipe by delicious.com.au*

PAIR WITH:  
"NORTH COAST"  
PINOT NOIR



### INGREDIENTS

- 1/4 cup (60ml) extra virgin olive oil
- 4 leeks (pale part only),  
cut into 2cm pieces
- 1 small cauliflower, cut into florets
- 200g Swiss brown mushrooms, sliced
- 1 bunch cavolo nero, cut into 2cm strips
- 1/2 cup (125ml) white wine
- 3/4 cup (185ml) chicken stock
- 1 tbs plain flour
- 1/2 cup chopped fat-leaf parsley leaves
- 150g gruyere cheese

### PREPERATION

- Preheat the oven to 200°C.
- Heat 1 tbs oil in a large frypan over medium heat.
- Add the leek and cook for 3-4 minutes until light golden.
- Set aside.
- Add another 1 tbs oil to the pan with the cauliflower and cook for 6-8 minutes until tender and golden.
- Remove and set aside.
- Add remaining 1 tbs oil and mushroom to pan and cook for 6 minutes or until golden.
- Add the cavolo nero and cook for a further 2 minutes or until slightly wilted.
- Return leek and cauliflower to pan.
- Season, and stir to combine.
- Increase heat to medium-high and cook for 1 minute or until vegetables start to caramelize.
- Add wine and cook for 2 minutes or until reduced.
- Add the stock and flour, and cook, stirring, for a further 2 minutes or until thickened.
- Stir in parsley, then pour into an ovenproof dish.
- Grate gruyere over the top, then bake for 8 minutes or until gruyere is melted and golden.
- Serve