

# Roasted leeks with macadamia nuts sauce and basil

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## Consejo del chef

We can choose how intense is the flavour of our sauce adding more or less olive oil.

## Raciones para 4

3 Tender leeks

Olive oil

30 gr Pine nuts

Balsamic vinegar

30 gr Macadamia nuts

50 gr Basil leaves

1 Small clove of garlic

4 Tablespoons of extra virgin olive oil

1 Tablespoon of lemon juice

Salt & pepper

- 1 Trim the green part of the leeks and cut lengthwise into halves to have six pieces.
- 2 Wash them thoroughly and place them in an oven plate.
- 3 Brush all the sides of the leeks with olive oil and bake at 180 °C for 30 minutes, turn them until all the sides are golden.
- 4 Meanwhile, make the sauce. Put all the ingredients in a food processor and blend until you have a grainy sauce. We can tone it down with olive oil.
- 5 Remove the leeks from the oven, place them on a plate, garnish with balsamic vinegar, the sauce, and the pine nuts.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/puerros-asados-salsa-nueces-macadamia-albahaca/>

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