Roasted leeks with macadamia nuts sauce and basil



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

https://cookinglovers.teka.com/en/receta/puerros-asados-salsa-nueces-macadamia-albahaca/