



Leek Terrine, mustard dressing

Ingredients

5 kg (11 lb) medium leeks
4 litres (7 pints) water
salt and freshly ground pepper

For the Vinaigrette:

1 tablespoon white wine vinegar
1 tablespoon Dijon mustard
3 tablespoons sunflower oil

Method

Preparing and cooking the leeks

Cut the root base off each leek, then cut off the tougher green ends so that each piece of leek is the same length as the terrine (approximately 26 cm/10 - 11 in). Remove the first two layers of leaves from the leeks, and slice the leeks lengthways two-thirds down the middle. Wash in three changes of tepid water, drain and reserve.

In a large saucepan bring the water with about 80g (3 1/4 oz) salt to the boil. Add half the leeks and cook, covered, for about 14-17 minutes, according to their size. With a slotted spoon remove the leeks and plunge in cold water to prevent further cooking. Cook the remaining leeks in the same water for the same length of time, then refresh.

Drain the leeks well, then press and squeeze them in a tea towel to extract excess water. Taste and season with salt and pepper.

Building the terrine

Cover the inside of the terrine with two layers of cling film, leaving an overlap of 13 cm (5 in) on each side.

Place a layer of leeks in the terrine with the white part at one end, then place in a second layer of leeks with the green part on top of the white so that white and green are superimposed. Continue building the terrine in this way until it is about 2 cm (3/4 in) higher than the rim of the terrine. Wrap with the overlapping cling film. Place the wooden board on the terrine, and put the weight on top of it. This will compress the layers of leeks together and extract moisture. Refrigerate for a min of 12 hours.