

Leek terrine

Cuisine: **Czech**
Food category: **Vegetarian dishes**



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Company: **Retigo**



Program steps

Preheating: 99 °C

1

Steaming

Termination by time

00:10 hh:mm

97 °C

+ 80 %

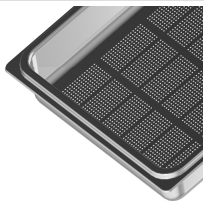
Ingredients - number of portions - 10		
Name	Value	Unit
Whole leek	10	pcs
salt	3	g

Nutrition and allergens	
Allergens: Minerals: Vitamins: A, C	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

First we prepare the leeks. We will need a square rectangular form for baking or similar shape mold. Cut the leek according to the size of this form. Each piece should be the same length as the mold we are using. We do not cut the leek in any way, we just wash it and remove the top two layers. Preheat the combi oven on steam mode. Put the cleaned leeks on a perforated sheet, add salt and let them steam for about 10 minutes. After cooking, you can stick a knife into it to check and if you don't feel resistance, the leek is ready. Cool quickly so that the leek does not lose its color. Line the prepared rectangular form with cling film + extra over the edges so that we can wrap the leeks afterwards. Stack the cooled leeks one next to the other and then the other layers on top of each other. We are trying to create a nice mosaic, so it is important to intersperse light ends with dark ones. Then we wrap the leek with the remaining fresh foil, press it down and leave it in the mold. Now we have to weigh down the leeks and let them harden in the fridge overnight. Then carefully remove from the mold and cut about 2 cm wide slices with a sharp knife. Remove the foil only after portioning. For example, we serve it with whipped goat cheese and wholemeal toast.

Recommended accessories



GN container Stainless steel perforated