



JERNEJ KITCHEN

BRAISED LEEKS WITH EGG AND COTTAGE CHEESE

Braised Leeks with Egg and Cottage Cheese is an excellent vegetarian side dish. It goes great with meat and veggie mains thanks to its subtle flavor.

SERVES	6	PEOPLE (SIDE)
PREPARATION:	5	MINUTES
COOK:	25	MINUTES
TOTAL TIME:	30	MINUTES

BRAISED LEEKS WITH EGG AND COTTAGE CHEESE

6 leeks (1kg/2 pounds)

1 tbsp olive oil

2 tbsp unsalted butter

360 ml (1 1/2 cup) [Vegetable Broth](#)

1 tsp salt

1/2 tsp thyme

1 egg

3 tbsp cottage cheese

TOOLS AND EQUIPEMENT

skillet with a lid

saucepan

grater

CLEAN AND SAUTÉ THE LEEK

Clean the leeks and cut off the green parts (use those for a homemade leek soup). Cut into 10-12 cm or 4-inch chunks. Place a skillet with olive oil over medium heat. Add the leek and sauté for 2 - 3 minutes, turning the leek as it cooks.

BRAISE THE LEEKS

Add the butter and vegetable broth to the leeks. Season with salt and thyme. Bring to a boil over medium heat, then lower the heat to the minimum, cover with a lid and cook for 20 - 25 minutes or until the leeks soften.

COOK THE EGG

Pour 1 liter (4 cups) water into a saucepan, place over high heat and bring to a boil. Using a spoon, dip an egg three times into the boiling water for about 2 seconds to prevent the egg from cracking. Reduce the heat and cook the egg at medium for 10 - 12 minutes. Drain the egg and cool it under cold running water.

SERVE

Transfer the leek to a serving plate. Don't add all the liquid, only a couple of tablespoons. Sprinkle with cottage cheese and grate the hard-boiled egg over the leeks. Drizzle with olive oil, and serve.