

Grilled leeks, Corinthian grape, spices and tea vinaigrette, burned shallots

Recipe for 12 tapas

Description

Grilled leeks with a partially emulsified vinaigrette, Corinthian raisins and a roasted shallot.

A nice, fresh and smoky grilled recipe.

Ingredients

Leeks

- 2 Unit(s) Leek
- 200 Ml White balsamic vinegar
- 200 Ml Olive oil
- 70 Ml Currant
- 1 Ml Mix of 6 spices
- 1 Tsp Matcha tea

- Butter
- Salt and pepper

Roasted shallots

- 4 Large French shallot
- 3 Sprig(s) Thyme
- 2 Clove(s) Garlic

- Butter
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **grill** at **450 F°**

Preparation

Clean the leeks. Place the raisins in warm water for an hour to puff them.

Make sure to strain the raisins well before using them.

Leeks

In a pot of salted boiling water, blanch the leeks for roughly 5 minutes. Transfer to an ice water bath to cool. Once cooled, remove and towel or pat dry.

In a sauce pot, reduce the vinegar with the raisins and the 6 spices. Once it has reduced by about half, remove from the heat and add olive oil. Set aside at room temperature.

Cut the leeks in half lengthwise, then grill them on high heat on the flat side.

Roasted shallots

Keep the peel on the French shallots and cut them in 2 lengthwise. In a skillet with a little oil and butter, sear the shallots flesh side down. Add the thyme and slightly crushed garlic. Lower the heat and continue to cook for 15-20 minutes. Check the shallots, you want to remove them once they reach a dark, almost burnt color as if grilled. Remove the garlic and add it to the vinaigrette.

Plating

On a small plate, place the grilled leek and then a roasted shallot right beside.

Drizzle with the warm vinaigrette and finalise with a little fleur de sel and fresh cracked pepper.
Adding some greens will give it a nice fresh color.

Bon appétit!