

Leeks and mushrooms fondue, creamy white kidney bean puree with fresh thyme, roasted hazelnuts, Sherry vinegar watercress |

Recipe for 4 servings / 12 tapas



Description

If you are looking for a vegan option.

Note

Voilà un tapas que vous pouvez proposer en plat pour 4 personnes, comme la recette est là.

Vous n'avez qu'à arranger un dressage dans quatre belles assiettes.

Ingredients

Leeks fondue

- 450 Gr Leek
- 200 Ml White wine
- 50 Gr Butter
- 150 Gr Button mushrooms
- Salt and pepper

Beans puree

- 1 Can(s) White beans (540ml)
- 2 Sprig(s) Thyme
- 2 Clove(s) Chopped garlic
- 15 Ml Olive oil
- 100 Ml Milk
- Salt and pepper

Watercress salad

- 1 Handful(s) Watercress
- 1 Tsp Xérès vinegar
- 1 Tbsp Olive oil
- 50 Gr Hazelnuts
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**

Preparation

Slice the leeks in 4 and wash. Mince and put aside on a table cloth to dry.

Clean the mushrooms with a brush or a wet table cloth and slice in quarters.

Roast the nuts in the oven for 5 minutes then crush them.

Watercress salad

Just before serving, in a bowl mix the salad with a dash of olive oil and season with salt and pepper.

Beans puree

In a pot with olive oil, sweat the garlic with thyme.

Add the kidney beans and cover with milk.

Cook for 10 min at medium heat and mix in a blender. Slowly add the liquid in the blender to make sure the puree is not too liquid.

Season with olive oil, salt and pepper.

Leeks fondue

In a pot, cook the leeks at medium heat with butter and olive oil. Season with salt and pepper. Pour the white wine and let reduce.

In another pan with vegetable oil, cook the mushrooms and season with salt. Put aside in a plate when cooked and brown.

Before serving mix the mushrooms with the leeks and season to taste

Plating

In your plate, start with the puree, then add the leeks fondue with the mushrooms.

Garnish with crushed hazelnuts and the salad.

Bon appétit!