

Poireaux à la Vinaigrette (Leek Mimosa)



Ingredients:

Serving: 6 Preparation Time: 20 mins

<input type="checkbox"/>	Chopped Shallots	1	
<input type="checkbox"/>	Dijon Mustard	1 Tablespoons	
<input type="checkbox"/>	Sherry Vinegar	1 Tablespoons	
<input type="checkbox"/>	Baby Leeks	6	(cut into 10 cm long pieces) [can use 3 big leeks cut the same way]
<input type="checkbox"/>	Sherry Vinegar	1 Tablespoons	
<input type="checkbox"/>	Sunflower Oil	3 Tablespoons	
<input type="checkbox"/>	Salt and Pepper		
<input type="checkbox"/>	Eggs	2	
<input type="checkbox"/>	White Vinegar	1 Tablespoons	

Preparation mode:

1. Cook the egg in simmering water with salt and 1 TBS white vinegar for 10 minutes.
2. Cook the leeks, in salty boiling water until tender (check with a knife, they should be cooked, all the way)
3. Remove the leeks when done and "shock" them in cold water (to keep the color intact)
4. Drain the leeks, press them in your hands to remove excess water.
5. Plate your leeks
6. Peel your boiled eggs. Chop the egg white and sprinkle over your leeks
7. Press the boiled yolk through a mesh strainer over your leeks

Make the vinaigrette:

1. Mix the shallots with mustard, vinegar, salt, and pepper, whisk and add the oil.
2. Serve as an entrée (appetizer) and enjoy!