

BAKED LEEKS WITH BACON CRUMBLE

- Bacon 100g finely chopped
- Double cream 300ml
- Jumbo rolled oats 50g
- Leeks 500g
- Margarine 50g
- Nutmeg
- Plain flour 75g
- Rosemary 1tsp

1. Oven mark 5
2. Trim leeks, keep greener bits and cut to chunx.
3. Scatter in shallow dish, chuck the cream on with 4 teebbs of water - nutmeg salt pepper and cover tightly with foil - bake 30 minutes
4. Heat dry frypan fry bacon 4 - 5 mins till golden
5. Flour into bowl, add marg and rub mixture until crumby
6. Add bacon with oats and rosemary and
7. Scatter the crumble over the leeks and return to the oven, uncovered for about 20 - 25 minutes more until pale goldeny wolden