


Serves 4


Appetizer


90 min


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Ingredients

- 12 small leeks
- 3 sheets of gelatine or 5/8 tsp (3g) of agar-agar
- 1 vegetable stock cube
- 7 oz (200g) Gruyère AOP, shaved
- salt and pepper



Preparation

Trim the leeks and cook for 10 minutes before plunging in iced water.

Drain and put to one side.

Add the stock cube and softened gelatine to 2 cups (500ml) of the cooking water.

In a mould lined with cling film, successively layer the leeks and Gruyère AOP shavings, taking care to moisten the leek with the jellified cooking water.

Place the terrine in the fridge for 12 hours with a weight on top of it.

Serve slices of the terrine with a tasty salad.