BASCO
GOURMET SPAIN TO YOUR DOOR

Charred Leeks with Burrata and Sobrasada



PREP TIME
10 MINS

COOK TIME
10 MINS

TOTAL TIME
20 MINS

SERVES 2 PEOPLE

EASY

Ingredients

6 leek whites, washed and trimmed
Extra virgin olive oil
1 fresh burrata
100g sobrasada ibérica de bellota
50g panko breadcrumbs
1 tbsp thyme leaves, finely chopped
1 tbsp pine nuts, lightly toasted
Salt and pepper to taste

Method

Start by making the sobrasada crumble, in a medium-size frying pan heat two tablespoons of the oil and fry the breadcrumbs until golden brown and set aside. In the same pan, add the sobrasada ibérica and using a fork, fry the sausage until it starts to break and make a mince. Take the sobrasada of the heat and mix with the crispy breadcrumbs, chopped thyme and toasted pine nuts and set aside.

Pre-heat your barbecue. Cut the leeks into 2-inch barrels and blanch in boiling water for 2 minutes, drain and cool down. Pat dry the leeks well, drizzle with extra virgin olive oil, season with salt and pepper and cook on a hot barbecue until nicely charred on all sides.

To plate, place the burrata in the centre of the plate and break it open. Place the charred pieces of leek on top and drizzle with the sobrasada crumble.

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