



Leeks & Spring Greens (or Spinach) in Saffron Cream

This is a little veg dish that I had in a restaurant once and then had a bash at copying at home – the results were surprisingly like what I had at the restaurant and the family all love it too!

Cut some Leeks (3-5 depending on size) into 2 inch lengths then cut the lengths longways in half, then again in half longways to give strands of leek, wash well. Melt some butter and a dash of olive oil in a deep frying pan and fry the leeks, reduce the heat to low and sauté, covering with a lid or plate until soft. Finely shred the greens and add to the leeks (or add the washed spinach leaves having removed stalky bits) increase the heat a bit and cook until just done. Add a pinch of Saffron or a good pinch of Tumeric, season well and add a good slosh of double cream, mix and heat through. (Expect this would be nearly as nice and miles better for you if you omitted the cream!!!)