

Braised Leeks Vinaigrette

Serves 4-6 | 30 minutes prep + 30 minutes cook time

About as classique as you can get, Leeks Vinaigrette is our favorite kind of dish for a few reasons. First, the ingredients are common and inexpensive; second, it's deadly simple to make; and third, well... it's so, so delicious. Searing and braising the leeks imparts depth of flavor and turns them into a soft, mildly sweet marvel that plays wonderfully off the sharp mustard dressing, salty olives, and earthy capers. The result is both somehow rustic and refined, a party-worthy platter of old school delights that punches well above its weight.

4-6 smallish Leeks

3 tablespoons olive oil, divided

1-2 cups good quality chicken or vegetable broth

A couple of big glugs of good dry white wine

Salt, to taste

Fresh ground pepper, to taste

2-3 tablespoons Dijon mustard

1 tablespoon red wine vinegar

2 tablespoons oil cured olives, pitted and chopped

1 tablespoon capers, chopped

Parsley, chopped to serve

4-6 soft boiled eggs (optional), to serve

Step 1 Trim Leeks: remove the root end and green tops and any tough outer layers. Slice in half lengthwise and soak in a water bath for 5 mins, swirling to dislodge any grit or dirt hiding in the leaves. Remove and pat dry.

Step 2 Heat 2 tablespoons of olive oil in a large pan over medium-high heat. When hot, add the leeks face side down and cook for a few minutes.

Step 3 When the leeks have sufficiently browed, flip them over; add a big glug of wine, a healthy pinch of salt, a few grinds of black pepper, and enough broth to just cover them.

Step 4 Bring to a boil, then turn down to medium and maintain a simmer until the leeks are soft but not melting (they should yield to a butter knife), 10-30 minutes.

Step 5 If you'd like to add hard boiled eggs, now is the time to cook those.

Step 6 While the leeks are simmering, make the dressing: in a bowl, stir together the mustard, vinegar, remaining 1 tablespoon olive oil, and freshly ground black pepper to taste (you want a thick consistency). Fold in the chopped capers.

Step 7 When the leeks are cooked through, transfer to a plate and cool (you can pop in the fridge or freezer to speed up the process).

Step 8 When the leeks are cool, add them to the mixing bowl and thoroughly coat them in the dressing. Arrange the dressed leeks on a platter and sprinkle the chopped olives and parsley over the top. If using the eggs, quarter them and garnish the platter with them.