Seafood with leek gratin with the thermomix

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5 min	5 min 30 min	5 min 30 min 35 min	5 min 30 min 35 min 3/10
5 min 30 min 35 min 3/10 8	5 min 30 min 35 min 3/10 8 9	5 min 30 min 35 min 3/10 8 9 12	

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200g of mussels
200g of scallops
200g of shrimp
50g of gruyère cheese
8 tablespoons of Saint Agur (soft cream cheese)
4 leeks
3 tablespoons of heavy cream
2 tablespoons of olive oil

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Peel and cut the onion in half, put it in the Thermomix bowl. Set the timer for 5 seconds at speed 5.
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Cut the leeks into slices and put them in the Thermomix bowl.
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Add the olive oil and set the timer for 5 minutes in reverse function at 100°C and speed 1.
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Preheat the oven to 200°C.
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Add the heavy cream and Saint Agur cream cheese to the bowl.
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Put the seafood in the steaming basket of the Thermomix. Place the basket in the bowl and set the timer for 10 minutes at 100°C and speed 1, in reverse function.
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Transfer the seafood to the ramekins and pour the sauce over them.
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Add some gruyère cheese.
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Place the ramekins in the oven and bake for 10 minutes at 200°C.

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