

Leek crumble with the thermomix

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For the sauce and leeks with the Thermomix :

140g of heavy cream

100g of Gruyère cheese

3 eggs

2 leeks

1 tablespoon of cornstarch (optional)

1 pinch of salt

1 pinch of pepper For the crumble with the Thermomix :

100g of flour

80g of butter

1 egg

1 pinch of salt

1 pinch of pepper

To make this vegetable crumble recipe in the Thermomix :

Preheat the oven to 180°C

For the Thermomix sauce and Thermomix leeks :

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Remove the outer layer of the leeks and cut them into large pieces, then place them in the Thermomix bowl.

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Blend for 5 seconds at speed 5.

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Add the oil and set for 8 minutes at 80°C on reverse mode at speed 2.

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Add the heavy cream, Gruyère cheese, eggs, salt, and pepper, and program for 3 minutes at 70°C on speed 3 in reverse mode.

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If you find the mixture too liquid, you can add the cornstarch and set for 2 minutes at 70°C on speed 3 in reverse mode.

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Place in an ovenproof dish or small ramekins.

For the Thermomix crumble :

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Put the flour, butter, egg, salt, and pepper in the Thermomix bowl and set for 10 seconds at speed 6.

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Sprinkle the crumble over the leek mixture, then bake for 20 minutes at 180°C.

Enjoy this delicious vegetable dish in the Thermomix, served in ramekins or glasses. Yum ;)