

## Leek griddle cakes with Brugge Blomme



Ingredienten:

- 2 shallots, peeled and cleaned
  - 4 leeks, cleaned
  - 1 knob of Brugge butter
  - 200 g baby spinach
  - Salt and pepper
  - 2 eggs, yolk and egg white separated
  - 4 tbsp flour
  - 240 g Brugge Blomme
  - Olive oil
- For the garnish
- 100 g sour cream
  - 1 small bunch of chives, finely chopped

Preparation:

1. Finely chop the shallots and leeks.
2. Melt a knob of butter in a saucepan. Fry the shallot and leek in the pan until cooked. Add in the baby spinach and stir until shrunk. Season generously with salt and pepper.
3. Remove the vegetables from the heat, pour into a colander and squeeze out as much moisture as possible.
4. Pop the vegetables into a bowl and mix with the egg yolks and flour.
5. Dice the Brugge Blomme and stir into the vegetables.
6. Beat the egg whites together with a pinch of salt and stir into the vegetable batter using a spatula.
7. Heat a dash of olive oil over medium heat in a non-stick frying pan.
8. Spoon tablespoonfuls of batter into the pan and lightly flatten each into a small pancake. Fry until the edges turn golden brown. Flip using a spatula and fry for a few more minutes. Drain the griddle cakes onto kitchen paper and place into your oven to keep warm until you have finished frying them all.
9. Serve the leek griddle cakes with a spoonful of sour cream and a sprinkling of chives.

4 personen  
30 min  
Starter  
2.5