

Braised Rolled Leeks Stuffed with Cucumber Sauce



Serves: 8-12



Cooking Time: 45



Level: Easy



INGREDIENTS

2 small cucumbers, peeled
8 leeks
3 cloves garlic, minced
6 sprigs fresh dill
1 cup ricotta curds
1 •plain pie crust, cut into ½? strips
2 tablespoons butter, melted
dried mustard
dried red pepper

PREPARATION

1. Preheat oven to 375°F. Cut one cucumber in half; dice one half into very small pieces and set aside.
2. Wash the leeks well and cut in half from top to bottom. Cut off the top leaves and remove all roots. Parboil for 10 minutes and drain.
3. In a blender or food processor, mix the ½ remaining cucumbers (chopped), garlic, and dill; carefully drain off the top layer of juice.
4. Add the ricotta and blend until smooth. Lay out two pie crust strips in a buttered baking dish for each leek and place the leek diagonally along them.
5. Make a well in every leek, then pour a small amount of the cucumber mixture into the depression. Drop in some of the diced cucumber that was set aside, then carefully lift up the pie crust ends and wrap them like a loose blanket around each stalk.
6. Sprinkle with a dash of dried mustard mixed with red pepper. Bake for 20–30 minutes until leeks are tender.
7. Pour any remaining cucumber mix into a small bowl with a spoon in it and place it in the center of a large serving platter as a dip. Arrange the leeks around the bowl and sprinkle them with bits of diced cold cucumber.