

Give it a try



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Starter and Snacks

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# Smothered leeks and kohlrabi

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Preparation time Less than 30 Mins

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Cooking time 90 minutes

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Serves 3-4

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## Ingredients

1 leeks, trimmed and cut into 2cm<sup>3</sup>/<sub>4</sub>in lengths

1 kohlrabi (around 650g/1lb 7oz), trimmed, peeled and cut into 2cm<sup>3</sup>/<sub>4</sub>in cubes

2 large carrots (around 550g/1<sup>1</sup>/<sub>4</sub>lb), peeled and cut into 2cm<sup>3</sup>/<sub>4</sub>in pieces

2-3 garlic cloves

1 bay leaf

2 sprigs fresh thyme

water, to cover

salt and freshly ground black pepper

40g/1<sup>1</sup>/<sub>2</sub>oz butter

## Method

Place the leeks, kohlrabi, carrots and garlic into a wide shallow pan which will take them in a single layer. Tuck the herbs down among them.

Pour in enough water to come about 1.5cm<sup>1</sup>/<sub>2</sub>in up the sides of the pan. Season with salt and freshly ground black pepper and dot with butter.

Cover the pan with a lid or foil and leave to cook very gently for about an hour, stirring occasionally to make sure that it doesn't catch. If necessary add an extra splash of water, or if it ends up too watery, uncover and boil the water off. Either way, you are aiming to end up with meltingly tender vegetables, perhaps slightly patched with brown towards the end of cooking, with little more than a few tablespoonful's of syrupy liquid left in

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