

# Leek Casserole Milanese

**Category:** Vegetable

**Servings:** 2

**Rating:** 10

**Source:** Better Homes & Gardens, February 2000

## Description:

Stef and I had this with Chicken Francaise and a bottle of Ancien Pinot Noir. It was FANTASTIC!

## Ingredients:

potato	2 large red
leek	3 medium
oil	2 teaspoons
butter, unsalted	1-2 tablespoons
mushroom	1/2 cup, sliced
cream	1/2 cup
salt	to taste
pepper	1/4 teaspoon
nutmeg	pinch
bread crumbs	2 tablespoons, fresh sprouted wheat
parmesan cheese	3 tablespoons
white wine	1/4 cup

## Instructions:

Cook the potatoes in salted water until almost done, drain, rinse with cold water, and slice into 1/4" slices.

Wash the leeks, cut them down the center, and then slice them into 1/4" slices on the diagonal. Saute them in the oil for about 3-4 minutes at medium-high heat and then remove them from the pan. Add some butter and saute the mushrooms until they just start to brown. Add the white wine and reduce until it thickens to a syrup texture. Add the cream, salt, pepper, and nutmeg and simmer until the mixture starts to thicken, about 4-5 minutes. Mix in the leeks.

Grease a small pan with butter and layer the bottom with the potatoes. Spread the leek mixture evenly over the potatoes and then sprinkle the bread crumbs and parmesan on top.

Bake in a pre-heated 400 degree oven for about 30 minutes, or until the casserole is golden brown.