**Leek ‘cannelloni’ gratin with chicken, apple, and Caerphilly cheese sauce**

**Serves 2**

**Cost per serve = £1.37 for 2 people**

**Leek cannelloni gratin Ingredients**

**For the ‘cannelloni’ filling**

* 6-8 Leek ‘cannelloni tubes’, made from the white part of the Leek
* 300g chicken (breast, leg or thigh), minced
* 1 clove garlic, crushed
* 1 small onion, finely chopped
* 1 tbsp apple puree
* 2 tbsp fresh parsley, leaves only, roughly chopped
* 1 sprig of fresh thyme, leaves only
* 1 tbsp breadcrumbs, plus 2 tbsp more for the gratin topping
* ½ tsp salt
* ½ tsp black pepper

**Method – ‘cannelloni’**

* In a food processor combine the onion, garlic, minced chicken and apple puree and blend to combine.
* Add the fresh parsley and thyme, 1 tbsp breadcrumbs, salt & pepper, and blend to combine. Remove from the blender, and place in a bowl.
* To fill the leek ‘cannelloni tubes’, take a teaspoon at a time of the chicken filling mix and gently insert into the tube, making sure not to tear them. Fill to half way, then turn over and fill from the other end, until the entire tube is filled. Be sure not too overfill, so make sure no filling protrudes beyond the edge of the tube.
* Lay each filled tube horizontally inside a baking dish, with the sides of each tube touching.
* Now make the cheese sauce.
* Once you have made the cheese sauce, pour it over the filled ‘cannelloni tubes’ in the baking dish, covering them completely.
* Sprinkle the remaining breadcrumbs evenly over the top of the cheese sauce.
* Bake in the oven until golden brown, about 30-40 minutes.

**For the Caerphilly cheese sauce**

* 200ml double cream, mixed with 50 ml cold water
* 2 tbsp plain flour
* 25g margarine or butter
* 50g grated Caerphilly cheese

**Method – Caerphilly cheese sauce**

* Mix the double cream and water in a jug.
* Melt the margarine or butter in a saucepan over a low heat.
* Remove from the heat, add the flour and stir quickly to combine, making sure there are no lumps.
* Return the saucepan to the low heat, and slowly pour the cream / water mixture whilst stirring quickly and continuously. You want to make sure that no lumps form. If lumps do form, remove the saucepan from the heat temporarily and stir through quickly to remove the lumps. Once the sauce is smooth again, you can return the saucepan to the low heat.
* Continue to heat the sauce, stirring continuously, until it starts to thicken.
* Remove from the heat and add the grated cheese, and stir quickly until the cheese is melted and you have a lovely silky smooth sauce.