**Baked Leeks with Fig, Walnut and Crumbly Cheese**

A great side dish, you can use other fruit, depending on the season.

Serves 2-4 as a side dish

• 2 leek stems (the light green and white part of the leek)

• 2 tblsps rapeseed oil

• 1 fig

• 1 small handful of walnuts

• Crumbly white cheese (lovely British Cheshire or stilton cheese works well for dairy cheese, or a great plant-based crumbly cheese works equally as well)

• Agave or honey

**Method**

• Slice leeks lengthways, and open out flat. Rinse under cold water to remove dirt. Pat dry.

• Place on a baking tray, with the outer leaves downwards, and drizzle with the oil. Bake in the oven at 180 degrees for 15 minutes, until still al dente.

• Cut the figs into eighths, then in half again

• Roughly chop the walnuts into small crumbly pieces.

• Crumble the cheese.

• Remove the leeks from the oven and place on a serving dish. Top with the figs, then sprinkle with walnuts

• Sprinkle the cheese over the top, and then drizzle with agave or honey, and serve.