**Leek Salsa Verde**

A great way to use the dark green leaves of the leek this sauce brings some wonderful flavour to any dish.

• 2 tblsps leek leaves, diced finely

• 2 cloves garlic

• 1 small bunch of basil

• 1 small bunch of mint

• 1 tblsp capers

• 1 tblsps gherkins, finely diced

• 6 anchovies (or omit if you want it to be a vegan/vegetarian version)

• ½ tblsp English mustard

• 2 tblsps red wine vinegar

• 6 tblsps rapeseed or olive oil

**Method**

• Finely dice the leek leaves (like the size of finely chopped chives), and gently fry over a medium heat in a little oil for 1 minute until just soft.

• Crush the garlic cloves, and make into a paste.

• Finely chop the basil, mint, capers, gherkins and anchovy and combine in a bowl, and mix well.

• Add the cooked leek leaves and stir through to combine.

• Add the mustard and vinegar, then slowly add the oil until you achieve a nice consistency. You may want to add more or less oil.

• Taste, and add some black pepper, or a little bit of sea salt to adjust the balance of flavour, if you wish.