**Leek & Coconut Curry**

**I love this as a simple, throw together, comforting dish. The leeks really shine in the sauce and I like them just cooked, so they are soft but still hold together. Feel free to add some chillies into the blender to add extra kick to the paste. I left it without so it is kid-friendly and you can add the spice according to your taste.**

Serves 4

Preparation time: 8 mins

Cooking time: 45 mins - 1hr

120g neutral oil, sunflower or rapeseed are good

50g ginger

2 stalks lemongrass, toughest outer layers removed and discarded

5 cloves garlic

3 shallots or 1 small onion, peeled

1tbsp turmeric powder

2 400g tins coconut milk

800g leeks, trimmed weight,

2 limes, juice of

Cooked rice to serve

Garnish

Sliced chilli, couple handfuls fresh coriander leaves

**Method**

1. In a small blender or food processor add in half the oil, ginger, lemongrass, garlic, shallot or onion. Blend to a paste. Then add to a medium saucepan over a medium heat. Cook out the paste for 3-5 minutes until fragrant. Add the turmeric powder and stir for a minute. Follow with the coconut milk. Bring to a simmer.
2. Cut the whites of the leeks into 2cm rounds. Shred the greens finely. Heat the remaining oil in a saucepan over a medium heat. Add in the leek greens and cook stirring until they are a light brown colour. Remove to a sieve over a bowl or a plate covered in paper towels to drain excess oil. Season with a pinch of salt.
3. Simmer the sauce for 15-25 minutes until slightly thickened. Then add in the leeks with a good pinch of salt. Return to a simmer until the leeks are tender. 10-15 minutes should suffice. Add the lime juice to your taste and check the seasoning, adjust accordingly.
4. Serve in bowls with rice and the garnish on top.

Please credit [www.Britishleeks.co.uk](http://www.britishleeks.co.uk), recipe, photography and styling by [Joe Woodhouse](https://www.instagram.com/joe_woodhouse/)