

Leek, Ham & Brussel Sprout Gratin

Feeds 4

Prep time: 5 mins

Cook time: 45 mins

Ingredients

3 Leeks thickly sliced (white and green parts)
250g Brussel sprouts - rough ends removed and finely sliced
60g butter
50g plain flour
500ml milk
2 tsp dijon mustard
100g grated cheddar cheese (plus extra for the topping)
200g baked ham cut into small pieces
Salt and pepper



Method

1. Heat the oven to 200C. Meanwhile, heat a drizzle of oil in a large non-stick pan with a lid. Add the leeks and shredded sprouts and fry on a medium heat for 5 minutes, stirring regularly and placing the lid on the pan in between.
2. Place the leeks and sprouts in an ovenproof dish.
3. Melt the butter in the frying pan, then stir in the flour on a heat until it starts to bubble.
4. Slowly add the milk a little at a time, bringing to the boil before adding more and stirring continuously.
5. Stir in the mustard, grated cheese and ham. Season with salt and pepper.
6. Pour the cheese sauce over the veg and give it a good stir.
7. Top with grated cheese and bake in the oven for 30 minutes until the cheese is golden brown.

Please credit www.Britishleeks.co.uk, photography, recipe & styling by [Amy Sheppard](#).