

Wining and Dining *the Casa di Vino Way*

Baked Leeks w/Iberico Ham Wafers

Yield: 6-8 servings

<u>Amount</u>	<u>Ingredient</u>
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3 1/4 lbs	large leeks
1 pt.	milk
3 Tbs.	vegetable oil
2 oz	flour
	Salt, pepper and nutmeg to taste
2 oz	butter
2 oz	cheese
5 oz	Ibérico ham (or jamón serrano) thinly sliced

Cut off the roots and the green part of the leeks. Cut the leeks downwards in a cross shape from the top, remove the outside leaves and wash in plenty of water to remove any soil from between the layers. Cut into regular pieces and cook in boiling salted water for 10 minutes. Drain.

Heat the oil, add the flour and fry gently. Boil the milk and pour over, stirring all the time to make a smooth bechamel sauce. Season with salt, pepper and a little nutmeg. Cook for 5 minutes, stirring all the time. Remove from the heat and add half the butter.

Arrange the leeks on an oven-proof dish, leaving spaces between them. Pour the béchamel over and top with the rest of the butter in small pieces and grated cheese. Brown under the grill then place the ham wafers between the leeks so that the fat melts with the heat of the dish, bringing out the taste of the ham. Serve immediately.

Courtesy of Tapas Recipes

Suggested Wine Pairing: 2007 Telmo Rodriguez “LZ” Rioja

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)