Sides / France

Leeks Vinaigrette

Whole braised leeks, their layers softened to silk, served at room temperature beneath a sharp Dijon vinaigrette that pools in their cross-section rings — a brasserie dish of austere elegance, best when the leeks are barely warm and the vinaigrette is cold.

Time 40 min **Servings** 4

What you'll need.

- ☐ 6 leeks Medium leeks, white and light-green parts only
- ☐ 1 tsp Dijon mustard
- ☐ 1 shallot Small shallot, finely minced
- ☐ 0.5 tsp Black pepper, freshly ground
- ☐ 1 egg Hard-boiled egg, finely chopped (mimosa)
- ☐ 2 tbsp White wine vinegar
- ☐ 5 tbsp Extra-virgin olive oil
- ☐ 1 tsp Fine sea salt
- ☐ 2 tbsp Flat-leaf parsley, finely chopped
- ☐ 1 pot Cold water (for cooking)

Let's make it.

01 Trim the root end and any tough dark-green tops from each leek. Split each lengthwise from the top to within 2 cm of the root end, leaving them attached at the base. Fan open and wash under cold running water to remove all grit between the layers. Bring a large pot of well-salted water to a boil. Tie the leeks loosely in pairs with kitchen twine to keep them together. Lower into the water. Cook at a gentle boil for 18 to 22 minutes until completely tender throughout.

02 Lay the cooked leeks on a folded kitchen towel or rack in a single layer. Remove the twine. Let them cool to room temperature — about 20 minutes. Do not refrigerate. Press them gently to extract some of the cooking water, but do not squeeze hard enough to damage the layers.

03 In a small bowl, combine the minced shallot, Dijon mustard, vinegar, salt, and pepper. Let stand for 5 minutes — the vinegar will soften the sharpness of the raw shallot. Then whisk constantly while drizzling in the olive oil in a thin, steady stream to form a stable emulsion. The vinaigrette should be thick and creamy, not broken or oily.

04 Arrange the cooled leeks cut-side up on a serving platter or individual plates. Spoon the vinaigrette generously over them, letting it pool in the cross-section rings. Scatter the chopped parsley over the top. If including the egg mimosa, press the hard-boiled egg through a sieve or crumble it finely by hand over the dressed leeks. Serve at room temperature.

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Servings are an estimate; check quantities in the source recipe.
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