

# Leek cake with rosemary and pine nuts

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## Rezept für 4

### Ingredients

400 g leeks, washed and cut into thin rings  
 50 g butter  
 Salt  
 Freshly ground pepper  
 4 tbsp. rosemary leaves, finely chopped  
 ½ tsp. ground cumin  
 150 g flour  
 1 tsp. baking powder  
 3 eggs  
 80 g butter  
 1½ dl milk  
 125 g Parmesan, grated  
 50 g roasted and roughly chopped pine nuts  
 1 tbsp. butter  
 1 tbsp. breadcrumbs

### To prepare

Sweat the leek in the butter for approx. 5 minutes and season with salt, pepper and rosemary to taste. Mix the flour and baking powder with egg, 80 g melted butter, the milk and the Parmesan, and work into a smooth dough. Mix in the leek and pine nuts, then place the dough into a cake tin already greased with butter and strewn with breadcrumbs. Bake in the pre-heated cooking space with hot air at 160 °C for 45 minutes until golden-brown.

### Anrichten

## Cooking level

Preheated

45 minutes | Hot air setting at 160 °C