

Grilled Leeks with Crème Fraîche and Fresh Herbs de Provence

Ingredients:

12 leeks
1 T olive oil
16 oz crème fraîche
1 T fresh sage
1 T fresh lavender
1 T fresh thyme
1 T fresh oregano
1 T fresh rosemary
1/2 tsp salt, or to taste
1/8 tsp black pepper, or to taste
1 drizzle chili oil (optional)
12 viola flowers

Method:

Blanch the leeks until just tender.

Drizzle with the olive oil and grill them until they are golden brown, flipping as needed to cook both sides. Remove from grill and allow to cool.

Finely chop the fresh herbs. Combine herbs, crème fraîche, salt and pepper.

Smear the mixture on a plate and top with fresh leeks.

Drizzle with chili oil and top with edible flowers (such as violas) if desired.

Recipe by Chef Pamela Askerneese-Henry



ATLANTA BOTANICAL GARDEN