



## **LIGHT LUNCHESES / SUPPERS**

### **21) Brioche of Capricorn and Minted Leeks**

**Serves 4**

#### **Ingredients**

50g butter

2 leeks, thinly sliced

1 tbsp fresh mint, chopped

4 brioche buns

150g Capricorn Goats Brie, chopped

- Pre-heat oven to 200 C gas mark 6
- Melt the butter in a pan, add the leeks and fry gently over a low heat for 8-10 minutes, or until soft
- Remove from the heat and stir in the mint
- Carefully slice the top off each brioche bun and hollow out the centre
- Fill each bun with the minted leeks and top with the cheese
- Place on an oven-proof tray and heat in the oven for 5-6 minutes
- The cheese should be just starting to melt
- Replace the brioche tops and serve with a mixed leaf salad