



## **Baked Leeks with Ham and Isle of Man Oak Smoked Mature Cheddar Cheese**

Serves 4 Portions

### **Ingredients**

300g Isle of Man Oak Smoked Mature Cheddar Cheese  
4 medium sized leeks  
8 slices cooked ham  
½ litre white sauce

### **Method**

1. Top and tail the leeks and wash carefully.
2. Cut the leeks in half to give 8 pieces.
3. Place the leeks into a pan of boiling, salted water and cook for 7 – 8 minutes, remove and place into cold water.
4. When the leeks are cold, dry on kitchen paper, wrap each piece of leek in ham and place into an oven-proof dish.
5. Grate the Isle of Man Oak Smoked Mature Cheddar Cheese and add half to the white sauce. Season with salt and pepper. Pour the sauce over the leeks.
6. Sprinkle the remainder of the cheese on top of the sauce and bake in a medium oven, gas mark 6, 325°F (170°C) until golden.