



# Hachis parmentier with leeks



35 minutes



10 persons



## Ingrediënten

- 1.5 kg Turkey meatballs
- 1.5 kg potatoes
- 1.2 leeks
- 0.1 kg butter
- +/- 0.3 l milk
- Pepper & salt
- Nutmeg
- 0.3 kg leeks
- 0.05 kg flour

## Bereiding

Butter the cooking dish and place the turkey meatballs in it.

Boil the peeled potatoes and mash them.

Lightly sauté the leeks and mix in the potatoes. Add a little more milk and finish with a knob of butter and season. Spread the leek puree onto the meatballs. Bake in the oven at 180°C +/- for 20 minutes.

Cut the rest of the leeks into julienne cut, wash and allow to dry well.

Sprinkle them with some flour and shake out well, [deep] fry them at 180°C until they are golden brown.

Finish the dish with the fried leeks.

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