

# ASPARAGUS GRATIN WITH SPRING LEEKS



Time  
90min



Servings  
4

Calcium Recommended Daily Intake  
40.40%

Calories

**571**

Calcium

**404mg**

Protein

**17g**

Vitamin D

**1.05 IU**

## Ingredients

- 4 mid-sized potatoes, boiled, unpeeled
- 60 g butter (40g for the gratin dish, 20 g for cooking)
- 120 g leeks, washed and finely chopped into thin round slices
- 1 kg asparagus
- 2 eggs
- 3 dl sour cream
- Salt and pepper
- 70 g Sbrinz cheese or Parmesan, freshly grated
- 70 g whole grain breadcrumbs
- 1 tbsp finely chopped parsley

## Instructions

1. Preheat oven to 200°C.
2. Boil the potatoes for about 15 minutes. In the meantime, chop the leeks and prepare the asparagus, removing the ends that usually tend to be tougher and harder to cook.
3. While the asparagus is steaming, cook the chopped leeks in butter until slightly tender. Peel boiled potatoes and slice thinly.
4. Grease a gratin form with butter and spread potato slices in the form evenly.
5. First layer the leeks and then the asparagus on top of the potatoes.
6. Beat the eggs and mix with the sour cream, add salt and pepper to taste.
7. Pour the mixture over the vegetables in the gratin form. Place in oven.
8. Mix the cheese, bread crumbs, and parsley – after 20 minutes sprinkle evenly over the gratin and bake another 15 minutes.
9. Serve warm, great with fresh salad.