

# Leek and Potato Clafoutis

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🍴 For 26 cm diameter baking dish

## Ingredients

2 leeks  
1 small potato  
4 eggs  
2 tablespoons rice flour  
10 gr butter  
70 ml of milk  
60 gr mozzarella  
marjoram  
salt

## Method

Wash the leeks by removing the outer leaves, cut to a height of about 2 cm. Wash and peel the potato and cut into cubes of about 2 cm too. Grease a baking dish and put before all the leeks and then, in the holes, the cubes of potato. Whisk the eggs in a bowl with salt, milk, flour and pour into baking pan to coat the vegetables. Add the cubed mozzarella and marjoram. Bake at 190° for about twenty minutes. Allow to cool slightly before serving.