

Leek Corn Bread

Savory leek cornbread with cheese, carrots and fresh herbs. This Turkish-inspired twist on classic cornbread is perfect as a side or snack.

30 min

PREP

30 min

COOK

1h

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 4 leek
- 3 cup corn flour
- 1 cup plain yogurt
- 1 pack baking powder
- 1 cup milk
- 2 egg
- 3.5 oz feta cheese
- 3.5 oz quark cheese
- 1 carrot
- 1 sprig dill
- 1 cup sunflower oil
- 2 tsp granulated sugar

Instructions

1 Prepare the pan and oven

Preheat oven to 375°F (190°C). Grease a 9-inch round baking dish or cast iron skillet with oil.

2 Prepare the leeks

Trim root ends and dark green tops from 4 leeks, keeping only white and light green parts. Cut lengthwise and rinse thoroughly under cold running water to remove all dirt. Chop finely into ¼-inch pieces.

3 Sauté the vegetables

Heat 3 tablespoons oil in a large skillet over medium heat. Add chopped leeks and cook, stirring occasionally,

until soft and lightly golden, about 8-10 minutes. Remove from heat and cool completely, about 15 minutes.

4 **Mix wet ingredients**

Crack 2 eggs into a large bowl and whisk until well beaten. Add 1 cup milk and whisk until smooth.

5 Crumble 3.5 oz feta cheese and 3.5 oz cottage cheese into the egg mixture. Strip leaves from 1 sprig fresh dill and chop finely, then add to bowl along with cooled leeks.

6 **Add dry ingredients**

Add 1 cup cornmeal and 2 teaspoons baking powder to the mixture. Stir gently just until combined - do not overmix or the bread will be tough.

7 **Bake the cornbread**

Pour batter into prepared pan and spread evenly with a spatula. Bake for 30-35 minutes, until top is golden brown and a toothpick inserted in center comes out clean.

8 Cool in pan for 10 minutes before cutting into wedges and serving warm.

Tips

Sauté the leeks and carrots until they're soft and slightly caramelized - this develops deeper flavors and removes excess moisture that could make the bread soggy.

Allow the sautéed vegetables to cool completely before adding them to the batter to prevent the eggs from cooking prematurely.

Use a cast-iron skillet for the best results - preheat it in the oven while preparing the batter for an extra crispy bottom crust.

Don't overmix the batter once you add the dry ingredients. Stir just until everything is combined to keep the texture light and tender.

Test for doneness with a toothpick inserted in the center - it should come out clean or with just a few moist crumbs.

Let the cornbread rest for 5-10 minutes before slicing to allow it to set properly and prevent crumbling.

For extra flavor, add a pinch of smoked paprika or garlic powder to the vegetable mixture while sautéing.

Drain excess liquid from the cottage cheese before mixing to prevent a watery batter.