

# **B**lanch Porre

Take the quoyte of lekes and parboyle hom, and hew hom fmall, and take onyons and mynte gom therewith, and do hom in a pot, and put thereto gode broth, and let hit boyle, and do therto fmale briddes, and feth hom therewyth , and colour hit wyth faffron, and do therto pouder marchant, and ferbe hit forthe.



1lb of the white part of leeks, finely chopped  
1 large onion, finely chopped  
1 pint vegetable stock  
Pinch of saffron  
½ tsp sugar and cinnamon mixed



1 -Simmer the leeks and onions in the stock for some 15 minutes until tender; add the saffron, stirring for a few minutes to dissolve its colour.

2 -Pour into a dish, sprinkle with sugar and cinnamon and serve.

The original recipes all parboil the leeks before adding the onions but leeks today do not require this preparation.

