

SIDE DISH

Creamy Ham and Leek Gratin

20 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$1.52	352 kcal

Creamy Ham and Leek Gratin is a gluten free and primal side dish. This recipe serves 6 and costs \$1.52 per serving. One serving contains 352 calories, 10g of protein, and 26g of fat. 1 person has made this recipe and would make it again.

Ingredients

☐ 1 bay leaf	☐ ½ cup dry white wine
☐ 6 ounces baked smoked ham, cut into 2-by- 1/2 - inch matchsticks	☐ 1 cup heavy cream
☐ 6 medium leeks, white and tender green, split lengthwise	☐ 1 tablespoon fresh lemon juice
☐ 6 servings Freshly ground pepper	☐ 6 servings Salt
☐ 1 large shallot, thinly sliced	☐ 2 tablespoons unsalted butter, melted
☐ 3 ounces 2/3 cup unsalted pistachios (about , coarsely chopped	☐ 4 cups water

EQUIPMENT Bowl, Frying pan, Oven, Slotted spoon

Method

- 1 In a large skillet, bring the water to a boil.
- 2 Add the leeks, wine, bay leaf and a large pinch of salt and simmer over moderate heat until the leeks are tender, about 25 minutes. Using a slotted spoon, transfer the leeks to a plate, keeping them intact.

- 3 Add the cream and shallot to the cooking liquid and simmer over moderate heat until reduced to 1 1/4 cups, about 6 minutes.
- 4 Add the lemon juice and season with salt and pepper.
- 5 Preheat the oven to 50
- 6 Arrange the leeks, cut side up, and the ham in a large gratin dish.
- 7 Pour the cream sauce evenly over the leeks and ham. In a small bowl, combine the pistachios and melted butter and scatter over the leeks.
- 8 Bake in the upper third of the oven for about 8 minutes, or until golden brown on top.
- 9 Make Ahead: The recipe can be prepared through Step 1 and refrigerated overnight.
- 10 Wine Recommendation: Salty ham and oniony leeks stand up beautifully to the sweetness of
- 11 Sauternes, and the cream sauce and the sweet pistachio crusting underscore the wine's rich texture. Try the 1990 Chteau de Rayne Vigneau or the 1990 Chteau de Malle.

Nutrition per serving

352	10 g	26 g	19 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			12.7 g · 79% of daily needs
Fibre			3.2 g · 13% of daily needs
Sugar			6.3 g · 7% of daily needs
Sodium			577 mg · 25% of daily needs
Cholesterol			68.5 mg · 23% of daily needs
Vitamin C			12.7 mg · 15% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/creamy-ham-and-leek-gratin-144072