



## OLIVE BREAD DRESSING

BY VICTOR GIELISSE, CMC

INGREDIENTS

8 oz Leeks, cleaned, whites only, ¼" thick  
8 ea Eggs  
20 oz Olive bread, toasted no crust, ¼ dice  
8 oz Fontina, grated  
8 oz Asiago, grated  
1/2 oz Chives, minced  
6 Tbsp Parsley, chopped  
6 Tbsp Chervil, chopped  
1/4 tsp Red pepper flakes  
2 Tbsp Rosemary, chopped  
3 oz Prosciutto, minced  
24 oz Heavy cream  
4 oz Chicken stock

METHOD

1. Rub ramekin with olive oil and have ready for dressing.
2. Sweat leeks to tender in butter and one ounce of chicken stock. Let cool after cooked.
3. When leeks are cool, place in large bowl and mix all the ingredients with the leeks. Mix well and adjust. Season and taste. Let sit 15 minutes.
4. Fill molds. Bake 350°F in the convection oven (½ hour before service) they should take 15 minutes (golden brown).
5. Remove from oven and hold for service.