

Leek Onion Rings with Mustard Dill Dip

Recipe By Leah Schapira



Cooking and Prep:  30
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Serves:  4

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

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If you're looking for an updated take on the simanim, look no further than these fried leek onion rings with tangy mustard dipping sauce. Very appealing, they'll be sure to disappear first.

Ingredients (19)

Leek Onion Rings

- 2 leeks (choose the widest you can find), white parts only
- 4 tablespoons flour
- 1/4 teaspoon kosher salt
- pinch of coarse black pepper
- 3 egg whites, lightly beaten with fork

- 1/4 cup Gefen Bread Crumbs
- 4 tablespoons sesame seeds
- 1/2 teaspoon sugar
- 1/2 teaspoon Gefen Paprika
- 1/2 teaspoon salt

Mustard Dill Dressing/Dip

- 4 tablespoons Gefen Mayonnaise
 - 1 cube Gefen Frozen Garlic
 - 1 cube Gefen Frozen Dill
 - 1 scallion
 - 1/8 teaspoon mustard powder
 - 1 tablespoon water
 - pinch of salt
 - pinch of sugar
 - pinch of black pepper
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Start Cooking

Prepare the Leek Onion Rings

1. Cut leek into three-inch-thick rings. Separate into rings (if any layers are too thin, leave two rings together). Wash.
2. In a shallow bowl, combine flour, salt, and pepper. In a second shallow bowl, place beaten eggs. Combine bread crumbs, sesame seeds, sugar, paprika, and salt in a third shallow bowl.
3. Toss leek rings in flour mixture, then dip in egg white, then in bread crumb mixture.
4. Heat oil in a small saucepan over high heat. When oil is hot, fry leek rings for two to three minutes, until crispy and golden.

Prepare the Dressing

1. In a blender or food processor, combine all ingredients. Serve alongside leek rings.

Credits

Photography and Styling by Esti Photography