

Puerro escabechado y grasa de alas de pollo (pickled leeks with chicken wing schmaltz)

by [Dani Carnero](#)

[Main](#) [Easy](#) 4 60 minutes

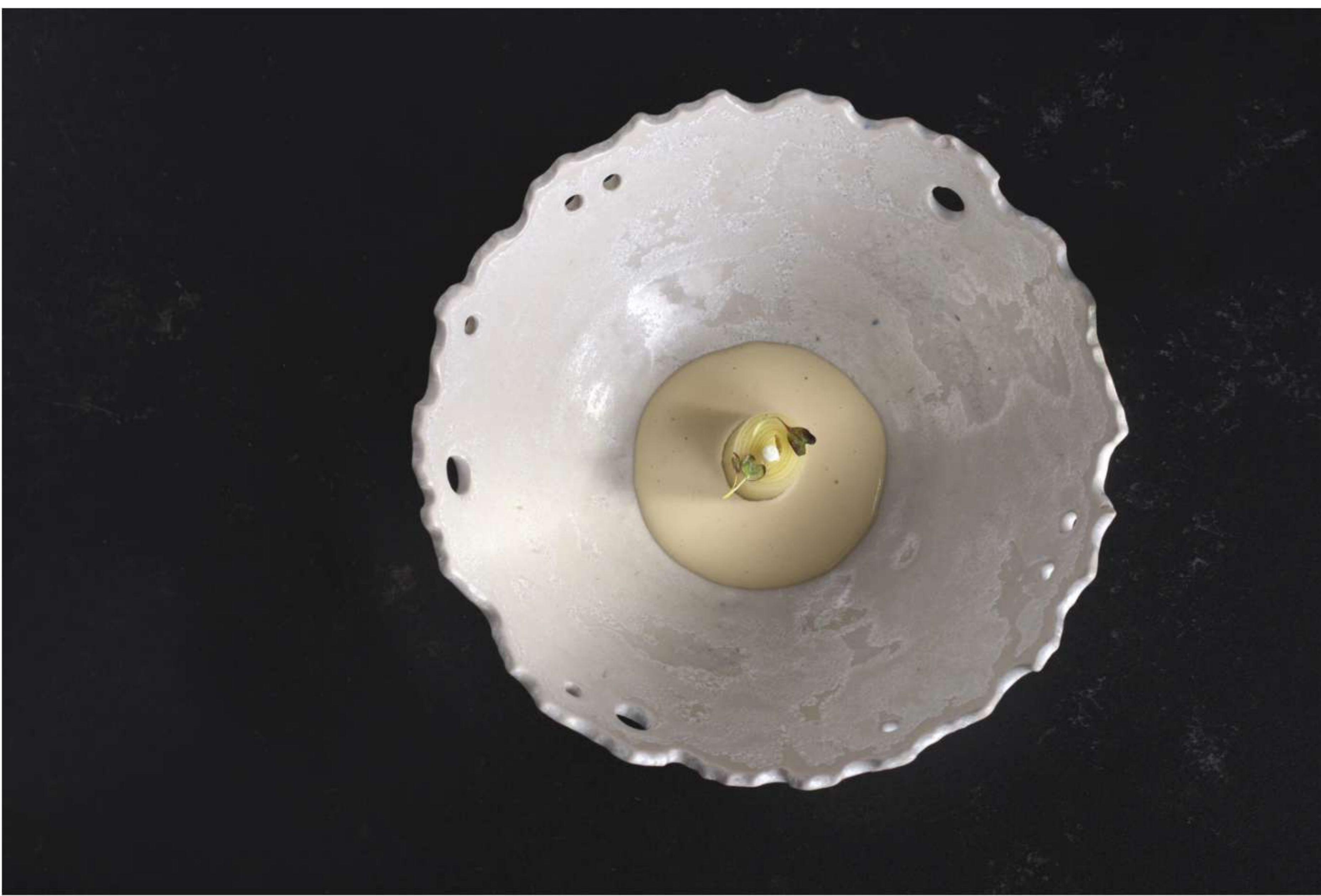
This [leek](#) dish from Malaga-based chef [Dani Carnero](#) consists of lightly pickled leeks served on top of smoky, paprika-infused schmaltz and garnished with [labneh](#). Try and get the highest quality [chicken wings](#) you can for this - their fat will have a much better flavour.

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Ingredients



METRIC IMPERIAL

PICKLED LEEKS

- 2 [medium leeks](#)
- 1l water
- 500ml of extra virgin olive oil
- 500ml of apple cider vinegar

SCHMALTZ

- 1kg [chicken wings](#)
- 100g of sunflower oil
- 5g of [smoked paprika](#)
- 1l vegetable stock

GARNISH

- [salt](#)
- [labneh](#)
- [Koppert Cress brocco cress-recipes" class="track-link" data-v-ec3a7e30="">cress](#)

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Method

- 1 Preheat the oven to 150°C/gas mark 2
- 2 Add all the pickled leek ingredients to a pan and bring to the boil. Simmer for 20 minutes, then set aside

- 2 [medium leeks](#)
- 1l water
- 500ml of extra virgin olive oil
- 500ml of apple cider vinegar

- 3 Mix the chicken wings with the oil and paprika and roast for 30 minutes

- 1kg [chicken wings](#)
- 100g of sunflower oil
- 5g of [smoked paprika](#)

- 4 Once the chicken wings are browned, mix them and all the fat and fond with the vegetable stock. Simmer the mixture until it is reduced by half, then strain through a fine sieve and emulsify with an immersion blender

- 1l vegetable stock

- 5 Cut the leeks into 2-3 cm lengths, and serve on top of a spoonful of the schmaltz emulsion. Season each plate with a pinch of salt, then finish with a dot of labneh and some cress

- [salt](#)
- [labneh](#)
- [cress](#)

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Dani Carnero began his career working in some of Spain's greatest kitchens, including under Ferran Adrià at El Bulli and has since gone on to open a number of restaurants of his own in Málaga, including the Michelin-starred Kaleja. There, he aims to showcase the traditional cookery style of Málaga, using the exquisite local produce to do so.

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