



Svarog's Forge

Charred leek hearts · Smoked paprika ember oil



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INGREDIENTS

Young leeks

6, trimmed to hearts

Sunflower oil

3 tbsp, for charring

Smoked paprika

2 tsp, hot-smoked

Cold-pressed rapeseed

100 ml — ember oil base

Garlic

2 cloves, charred whole

Black sesame seeds

1 tbsp, toasted

White sesame seeds

1 tbsp, toasted

Activated charcoal

½ tsp — for oil depth

Wild rocket

small handful

Smoked sea salt

to finish

METHOD

01 · Prepare the leek hearts

Trim leeks to expose only the pale inner hearts — the outer layers are discarded. Halve lengthways. Score the cut face in a deep crosshatch with a sharp knife. The scoring allows the char to penetrate rather than remain on the surface.

02 · Char over direct flame

Heat a cast-iron griddle or open flame to its maximum temperature. Brush leek hearts with sunflower oil. Place cut-side down directly on the heat. Do not move them for 4 minutes — the char must be complete, not partial. Turn and cook a further 2 minutes. The exterior should be black; the interior must remain sweet and yielding.

03 · Smoked paprika ember oil

Warm rapeseed oil gently to 60°C. Add smoked paprika, charred garlic, and activated charcoal. Remove from heat and steep for 20 minutes. Strain through muslin — the oil should be a deep, smoky amber. Season and transfer to a squeeze bottle for plating.

04 · Plate

Arrange charred leek hearts in a crosshatch pattern on a teal ceramic plate. Dot ember oil around and between the leeks. Scatter black and white sesame seeds across the char. Add wild rocket leaves and finish with smoked sea salt. Serve immediately.

Chef's note — The forge demands complete commitment. A partial char is a failed char. The sweetness of the interior is only earned by the violence of the exterior.