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Champagne and Apple Endive Recipe

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CHAMPAGNE AND APPLE ENDIVE RECIPE

Ingredients

- 6 heads of Belgian Endive
- 1 Tablespoon (Tbsp) Cherchies® Champagne Mustard (or substitute our Cranberry Mustard)
- 1 1/2 Tablespoons (Tbsp) white wine vinegar
- 1/2 teaspoon (tsp) pepper
- 3/4 teaspoon (tsp) salt
- 6 Tablespoons of Olive oil
- 1 Granny Smith Apple, coarsely chopped
- 1 Honeycrisp Apple, coarsely chopped
- 1/2 cup dried cranberries, coarsely chopped
- 1/2 lemon
- 1/2 cup coarsely chopped pecans (you could substitute walnuts)
- 1/4 pound Roquefort cheese (can substitute Blue Cheese)

Preparation

1. Turn the stove top on to low heat. Using a medium-sized skillet, place the pecans in the skillet, and toast pecans for a few minutes (this will bring out the flavor of the pecans). Turn off the heat, remove the skillet from the burner, and allow pecans to cool (you will need to chop the cooled pecans later).
2. Slice off the ends of the endive and cut the endive in half lengthwise, removing the endive core, and gently separating the leaves. Place the separated leaves on a platter if serving as appetizers, or a few on each plate if serving as a salad.
3. I just love apples! Apples and Roquefort cheese...sigh. Sorry, I got distracted...Coarsely chop the apples, the cranberries, the pecans and place them into a medium bowl. Squeeze the juice from the lemon half over the apples and cranberries to prevent the apples from browning (that wouldn't look pretty). Stir the apple mixture to coat with lemon juice.
4. Meanwhile, in a separate small bowl, mix together the vinegar, Cherchies® Champagne Mustard, salt, pepper, and olive oil (make sure to use good olive oil). Toss the apple mixture with some of the champagne vinaigrette.
5. Now for the assembly...Spoon a generous portion of the apple mixture into each endive leaf and crumble the Roquefort cheese on top of the apples. Add the pecans, and drizzle the remaining vinaigrette over the endive leaves. Serve cold or at room temperature. Voila, a classy elegant appetizer or salad.
6. Next time I make this recipe, I will try it with our Cherchies® Hot Banana Pepper Mustard for a sweet and spicy twist, or our Cherchies® Cranberry Mustard. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods

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