

## Endive Braisee with Ham

Serves 4

### Ingredients:

4 PC. Endive California

4 PC. Ham Picnic Thin Slices

1 cup Bechamel Sauce

1/2 cup Gruyere Cheese

1 cup Milk

Salt

Pepper

### Preparation:

Put the endive in a sauce pan, add milk, salt, pepper and enough water to cover the endives, cook until tender fork 10 to 15 minutes. Drain the endive. Wrap the endives with the picnic ham slices. Place Endive in a pan, add the bechamel sauce on top and sprinkle with cheese. Baked in a oven at 375F for 15 minutes, until the sauce is golden brown.

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