

Endive Salad with Caramelized Walnuts

Serves 4

Ingredients:

2 ea. Red California Endives
2 ea. White California Endives
1/2 cup Walnuts
1 Tbs. Powdered Sugar
1 tsp. Vegetable Oil
4 ea. Goat Cheese, sliced ¼" thick
1 tbp. Balsamic Vinegar
1 Tbs. Mustard Dijon
1 cup Olive oil
1 Tbs. Chives, Chopped Fine
Salt
Pepper

Preparation:

Chop the red and white endives, saving 8 leaves for the presentation.

To make the salad dressing, in a bowl add the mustard, vinegar, salt, pepper, and chives whipped.

Add very slowly the oil, correcting the seasoning with salt and pepper.

In a sauté pan, heat the oil for a few minutes. Add the walnuts and sauté.

Add the powdered sugar and cook for a few more minutes.

Brown the goat cheese in a salamander for a few minutes to brown.

Garnish and serve.

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