

Ham and bechamel endives

Recipe for 4 persons

Description

A speciality from the north of France.

Ingredients

For the endives

- 4 Unit(s) Endive
- 60 Gr Butter
- 30 Gr Gruyere cheese
- 4 Slice(s) Ham-style smoked pork shoulder
- 4 Handful(s) Mixed greens
- 30 Ml Sugar

- Salt and pepper

For the bechamel

- 30 Gr Butter
- 30 Gr Flour
- 500 Ml Milk
- 30 Gr Gruyere cheese

- Salt and pepper

Preparation

- Preparation time **60.00 mins**

For the preparations

Check the first leaves of the endives, remove the first one if necessary and remove the root. Shred the cheese. In a pan melt the butter, put the endives, add the sugar, cover it and let it cook for 10 minutes.

For the bechamel

In a sauce pan, melt the butter, add the flour by whisking quickly, and let it cook for 2 minutes without coloration to get a smooth mix. Remove from the stove, add the milk by whisking to smooth it, let it cook for 10 to 12 minutes on medium heat to get it lightly thick, season it, add the nutmeg and 30g of cheese.

For the gratin

Spread the butter in the gratin dish. Strain the endives, roll it in the ham, put it in the gratin dish. Pour the bechamel on the top, cubes of butter and the rest of the cheese. Put it in the oven, serve with the salad and the vinaigrette of your choice.

Bon appétit!