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braised endive with gruyere
USING DELICIOUS WINDSET VIVO™ BELGIAN ENDIVES

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This is an excellent side dish for roasted chicken, pork and roast beef. Serves 6

6 – 8	Windset Farms™ Vivo™ Belgian Endives, root end in tact and halved lengthwise
2 Tablespoons	fresh lemon juice
1 Tablespoon	lemon zest
3 Tablespoons	olive oil
3 Tablespoons	butter
1	shallot, minced
1 teaspoon	kosher salt
1 teaspoon	sugar
1 cup	chicken stock
1 cup	panko bread crumbs*
1 cup	Gruyere, finely grated
2 teaspoons	fresh thyme, finely chopped



Executive Chef
Dana Reinhardt

In a large sauté pan, heat the butter and the olive oil over medium heat. Add the shallots and sauté for 2 minutes. Add the lemon juice and cook for another 2 minutes. Add the **Vivo™** Belgian Endives, cut side down, in one layer. Add the sugar and salt and the chicken stock. Bring the stock to a simmer and cover the pan for 10 minutes or until the **Vivo™** Belgian Endives are fork tender.

Remove the **Vivo™** Belgian Endives and place in an 11" x 8" baking dish. Reduce the remaining chicken stock to a syrupy consistency and pour over the **Vivo™** Belgian Endives.

In a small bowl, mix together the Gruyere, lemon zest, fresh thyme and panko. Sprinkle the breading over top of the endives and broil for 4 – 5 minutes, or until lightly browned.

*Panko is a Japanese bread crumb available in the Asian section of most grocery stores.



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RECIPE CREATED BY EXECUTIVE CHEF DANA REINHARDT