JOIN AND COOK

Mmmmh!

Endives au gratin

Ingredients

- 10 Belgian endives
- 10 slices of cooked ham
- 65 g butter

Mornay Sauce
- 75 g butter
- 60 g flour
- 1 L milk
- 100 g grated cheese (Comté, Gruyère, etc.)
- Nutmeg
- Salt and pepper

Finishing and Plating
- 100 g grated cheese (Comté, Gruyère, etc.)

Persons: 10

Cooking time: 45 min.

Preparation time: 30 min.

Specific equipment

- Baking dish

Instructions

- Preheat the oven to 200 °C with fan and grill settings.

- Cut the Belgian endives in half and remove the hard core. In a pan, melt the butter, then gently stew the endives covered on low heat. Season with salt, pepper, and a bit of nutmeg. Add a splash of water and let them cook slowly on low heat.

Mornay Sauce

- In a conical sauté pan, prepare a roux by melting the butter, then add the flour and cook to dry it out.

It should give off a slightly nutty aroma.

- Remove from heat and gradually loosen the roux by adding milk bit by bit while whisking. Return to heat and bring to a boil while stirring to ensure it thickens.

- Add the grated cheese, season with salt, pepper, and a bit of nutmeg.

- Adjust seasoning and let cool slightly.

- Drain the endives and wrap each one in a slice of ham. Place them all in an oven-safe dish, then pour the cheese sauce over the top. Sprinkle with grated cheese.

- Bake for 20 minutes or until a golden crust forms.