

Caramelized Endive Gratin

Adapted from Plenty by Yotam Ottolenghi

Serves 2 to 3:

Ingredients

3 small to medium endives
1 1/2 tablespoons unsalted butter
1 tablespoon olive oil
pinch of sugar
pinch of kosher salt
2 teaspoons fresh thyme leaves
6 ounces taleggio, raclette or other melting cheese
1/4 cup fresh breadcrumbs
freshly cracked black pepper

Preparation

Preheat oven to 375 degrees.

Remove any damaged outer leaves and trim stem ends; cut the endives in half lengthwise.

Heat a heavy skillet (preferably cast iron) over medium heat and add the butter and olive oil.

When the butter begins to melt, sprinkle in the sugar and salt and spread evenly around the pan.

Place the endives cut side down in the pan.

Let them cook undisturbed for 3 to 5 minutes.

Endives should brown nicely--move their position in the pan to ensure they get even color.

Turn off the heat and turn them over in the hot pan for a minute.

Lay the caramelized endives cut side up in a small baking dish; sprinkle with half the thyme leaves.

Thinly slice the cheese and lay the slices on top of each endive.

Top with more thyme leaves and place in the oven to bake for 8 to 10 minutes.

Remove crust from a slice of country bread (I use sourdough); chop in a small processor to create crumbs.

Take baking dish out of the oven and raise oven temperature to 400 degrees.

Top endives with the fresh breadcrumbs and freshly cracked black pepper.

Place back in the oven for 5 to 7 minutes, until the cheese is bubbling and golden brown.

Serve immediately.

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