

Belgian Endive with Toasted Walnut Halves Goat Cheese and Lemon Anchovy Dressing

Serves

6

Ingredients

6 Large Belgian Endive leaves
1/2 cup celery hearts, sliced thin
1/2 cup walnuts, halved or broken
4 to 5 oz imported goat cheese

The Dressing

1 can of anchovy filets, washed well and finely chopped
3/4 cup extra virgin olive oil
1/4 cup fresh lemon juice
Black pepper to taste

Preparation Instructions

Wash the Belgian endive well. Combine the celery hearts, walnuts, and endive in a bowl. In another bowl, whisk the olive oil, lemon juice and anchovies. Season with fresh ground black pepper to taste. Pour over endive, celery hearts, and walnuts. Divide the mix equally on 6 plates and put a few spoonfuls of the goat cheese in each endive leaf.