



# Endives au Gratin with Bacon & Brie

with mashed potato and crisp lamb's lettuce salad

Total time: 40 min. • Based on 2 servings



Floury potatoes



Endive



Apple



Brie



Lamb's lettuce



Bacon



Chopped walnuts



## A fresh start

Decide which recipes to cook first by checking the expiration date of each ingredient. Make sure to wash and weigh your fresh fruits and vegetables.

### Equipment

Potato masher, sauté pan with lid, salad bowl, baking paper, frying pan, pan with lid, baking dish

### Ingredients for 1 - 6 servings

	1p	2p	3p	4p	5p	6p
Floury potatoes (g)	250	500	750	1000	1250	1500
Endive* (pieces)	1½	3	4½	6	7½	9
Apple* (pieces)	½	1	1½	2	2½	3
Brie* (g 7)	50	100	150	200	250	300
Lamb's lettuce* (g)	20	40	60	80	100	120
Bacon* (g)	50	100	150	200	250	300
Chopped walnuts (g)	10	20	30	40	50	60

#### Not included

White wine vinegar (tbsp)	½	1	1½	2	2½	3
Mustard (tsp)	1½	3	4½	6	7½	9
Milk (a splash)						
Butter (tbsp)	1	2	3	4	5	6
Sugar (tsp)	1	2	3	4	5	6
Extra virgin olive oil (tbsp)	½	1	1½	2	2½	3
Salt & pepper	to taste					

\* keep in the refrigerator

### Nutritional values

	Per serving	Per 100g
Energy (kJ/kcal)	3225 / 771	436 / 104
Total fat (g)	42	6
Of which: saturated (g)	19,8	2,7
Carbohydrates (g)	71	10
Of which: sugars (g)	23,5	3,2
Fibre (g)	10	1
Protein (g)	21	3
Salt (g)	1,0	0,1

### Allergens

Always remember to check the ingredient label for the most accurate information regarding allergens and traces.



#### Step 1:

Preheat the oven to 220°C. Peel or thoroughly wash the **potatoes** and cut them into large pieces. Boil the **potatoes** for 12 - 15 minutes, covered with the lid, then drain and set aside, uncovered.



#### Step 2:

Cut off the base of the **endive**, then halve it lengthways and remove the tough core. Heat ½ tbsp butter and 1 tsp **sugar** per person in a sauté pan with a lid over medium-high heat. Fry the **endive**, covered, for 3 - 5 minutes with the open side facing down, until browned. Set aside in an oven dish lined with parchment paper.



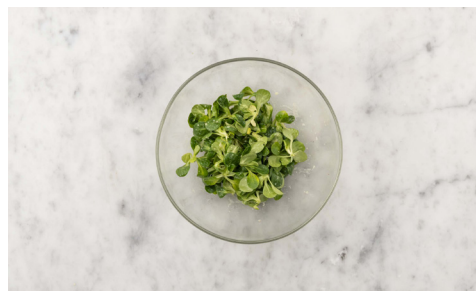
#### Step 3:

Carefully separate the **bacon** slices. Heat a frying pan without oil over medium-high heat and fry the **bacon** for 3 - 4 minutes until crispy. Remove from the pan and crumble into pieces. In the meantime, mash the **potatoes** along with (per person) ½ tbsp butter and ½ tsp mustard with a splash of milk or cooking liquid. Season generously with salt and pepper. Mix in the **bacon** along with the oil from the pan.



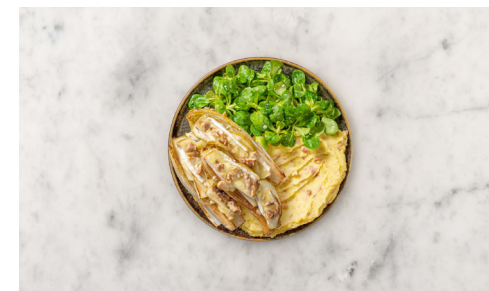
#### Step 4:

Quarter, core and slice the **apple**. Thinly slice the **brie**. Place the sliced **apple** onto the endives and then top with the slices of **brie**. Place the **walnut** pieces on the sheet and roast everything for 8 - 10 minutes in the oven.



#### Step 5:

For the dressing, combine in a salad bowl, per person: ½ tbsp extra virgin olive oil, ½ tbsp white wine vinegar, and 1 tsp mustard. Season to taste with salt and pepper and mix the **lamb's lettuce** with the dressing.



#### Step 6:

Serve the mashed **potatoes** on plates and top with the **endives**. Serve the salad alongside.

### Enjoy!