

ENDIVE BLUE CHEESE, CANDIED PECANS and TOASTED WALNUTS

Either you love blue cheese, or you hate it, I haven't seen anyone's preference lie somewhere in between. I love blue cheese and appreciate others who do. Enjoying that funky, moldy taste lets me know you're ready to step into the deep end, and that's where life is. Because I'm dressing the salad with sharp blue cheese, I'm accompany it with balancing flavors like fresh endive, sweet candied pecans (any excuse to make these) and toasted walnuts. Including both a savory and sweet variation of nuts really makes this salad playful but sophisticated. To dress all these flavors, I'm adding smooth extra virgin olive oil.

DETAILS

A salad with a preparation time of 30 minutes.

INGREDIENTS

- 4 endives, cut lengthways and into 8 wedges
- 100 grams of blue cheese
- 1 cup of candied pecans (you can purchase candied pecans or make them yourself using this recipe <https://www.davidlebovitz.com/candied-peanut/>)
- 1 cup of toasted walnuts
- 3 tablespoons of extra virgin olive oil
- 2 tablespoons of finely chopped chives
- 5 cracks of black pepper



METHOD:

Step 1: Preparation and serving

Chop the pecans and walnuts into ½ centimeter nibs. Break the blue cheese into similar sized nibs. On a large serving tray, arrange the endive wedges with their cut side facing upwards. Top the endive with the pecans, walnuts, blue cheese, olive oil chives and black pepper and serve as soon as the salad is dressed.