Endive with asparagus cheese and ham

Ingredients

- 4 stalks of chicory
- 4 ham slices
- 100 gr Henri Willig Biscuit cheese with asparagus
- 28 gr butter
- 28 gr flour
- 320 ml of milk
- pinch of nutmeg
- salt and pepper
- extra butter for greasing

A culinary casserole with a spring twist. Thanks to asparagus cheese, this classic gets a delicious, fresh spring upgrade.The slightly bitter taste of chicory is beautifully balanced by the soft, melting cheese and savoury ham. A simple but elegant dish - perfect for a weekday spring evening or a cosy weekend meal.

Preparation

1: Preheat the oven to 200 °C.

2: Cook the chicory in lightly salted water for 5 to 8 minutes until tender. Then drain it well.

3: Melt the butter in a saucepan, add the flour and stir to form a roux. Cook for 1 minute.

4: Slowly add the milk and keep stirring until a smooth sauce forms.

5: Season the sauce with salt, pepper and nutmeg. Grate the Henri Willig Biscuit Cheese with Asparagus and stir through.

6: Wrap each chicory stalk with ham and place in a greased baking dish.

7: Spread the cheese sauce evenly over the contents of the baking dish and sprinkle with the remaining grated Henri Willig Biscuit Cheese with Asparagus.

8: Place the baking dish in the oven and bake for 15 to 20 minutes, until the dish is golden brown and bubbling.

How do I remove the bitter taste from chicory?

Cut away the hard stalk at the bottom of the chicory; this removes the bitterness. To soften the flavour further, you can boil the chicory briefly with a little sugar, milk or lemon juice.

Serving and variation tips:

- **Serving suggestion:** Serve the chicory creamy mashed potatoes or fresh bread and a fresh green salad for a complete meal.
- **Meat substitute:** Replace the ham with a vegetable alternative to make the dish vegetarian. For a more luxurious varaint, you can also replace the ham with smoked salmon or trout.
- **Cheese variation:** Replace the asparagus cheese with Henri Willig Belegen Geitenkaas for a spicier taste experience, if desired.