



BELGIAN ENDIVE WITH GOAT'S CURD, SORREL AND CAMELISED PECANS



Serves 6

INGREDIENTS

6 slices of each of these types of bread (baguette, wholemeal rye bread, pumpernickel, crisp bread)
120gr goats cheese
2 chicories
1 bunch sorrel
80gr barberries
35 pecan nuts, slightly crushed
2 tbsp butter
2 tbsp honey

METHOD

Heat 1–2 tbsp of water in a pan with the butter and honey.
Bring to a boil and cook without stirring (tip the pan from side to side to ensure the base is evenly coated) until lightly golden brown, then turn off the heat. Immediately sprinkle the lightly crushed pecans evenly into the pan.
Assemble the canapés by adding a generous layer of goats' cheese, then adding a chicory leaf, the sorrel, barberries and caramelized pecan