



Gratin of Belgian Endive and Basque Bleu Cheese (Achicoria con Queso Azul)

Note from the Chef: Bleu des Basques is less salty than other French or other Spanish bleus, which makes it ideal here, but feel free to substitute your favorite bleu and use a little less. It may seem like a lot of mayo is used, but it breaks and separates during the cooking: its oil braises the endives, making them tender and flavorful, and its yolk turns crispy and golden brown. I like to make the gratin in a pretty baking dish that can go straight from the oven to the table. | Serves 4 to 6

Ingredients:

- 3 or 4 large heads Belgian endive
- Kosher salt
- 1 1/2 cups mayonnaise, homemade or store bought
- 1 cup crumbled bleu des Basques cheese
- 1 tablespoon red pepper flakes
- Leaves from 14 marjoram sprigs
- Juice of 1 lemon
- 3 tablespoons chopped parsley
- Extra-virgin olive oil

Instructions:

1. Preheat the oven to 450°F. Peel off the outer layer of each endive and discard, then trim off the base of the stem. Cut each endive lengthwise into thirds. Place in a baking dish and sprinkle with salt. Spread the mayonnaise on the endive portions, dividing it evenly. Scatter the cheese over the top and sprinkle with the pepper flakes and marjoram.
2. Bake for approximately 15 minutes, until the endives are tender and the cheese is bubbly and golden brown. Remove from the oven, sprinkle with the lemon juice and parsley, and drizzle with olive oil. Serve immediately.