

Baked endive wrapped in prosciutto



Serves 4 Prep 10mins Cooking 1h 10 mins +15 mins rest Easy

Ingredients

4 large heads endive (another name for chicory)
8 large basil leaves
100g prosciutto, thinly sliced
1 large garlic clove, finely chopped (optional)
25g wholemeal or white breadcrumbs
25g Parmesan cheese, grated
freshly ground black pepper
1 tbsp extra virgin olive oil
250ml chicken stock (the best possible)

1. Preheat the oven to 190°C/375°F/gas mark 5.
2. Cut the endive in half lengthways and cut out the thick core. Place a basil leaf on each half and wrap a slice of prosciutto round the endive. Place in a gratin dish about 20cm x 26cm so that they fit snugly in one layer.
3. Mix the garlic with the breadcrumbs, Parmesan, olive oil and pepper. (The oil helps to crisp the breadcrumbs, making a crunchy topping). Scatter over the endive. Do not use salt as the prosciutto is already salty.
4. Pour the stock carefully into the dish down one side - avoid soaking the breadcrumbs. It should come about halfway to 3/4 up the endive. Cover with foil and bake for 45 minutes. Remove the foil and cook a further 30 mins, until the endive is soft at the thickest end.
5. Take the dish out of the oven & leave to rest for at least 15 mins before serving.
6. This is a simple dish to serve on its own with some bread to mop up the juices. It's also good with baked white fish or a grilled lamb or pork chop.