

Belgian Style Chicory in Cheese Sauce



Serves 4 Prep 10 mins

Cooking 30 mins

Easy

Ingredients

4 large heads chicory
600ml vegetable stock
250g sliced ham (6 slices)
1 tsp lemon juice
40g butter
3 tbsp plain flour
2 tsp Dijon mustard
450ml milk
125g mature cheddar, grated
50g grated cheddar, grated for sprinkling on top

1. Using a small sharp knife remove a "cone" of the core from the base of the chicory, then simmer them in the vegetable stock with 1 tsp lemon juice for 20-25 mins, until tender.
2. Make a cheese sauce with the butter, the flour, the mustard, the milk and 125g grated cheddar.
3. Drain the chicory, then wrap each head in a thick slice of cooked ham and set in a gratin dish. Cover with the sauce and sprinkle 50g of the grated cheddar over the top. Bubble under a hot grill for 5 or 10 mins or until golden. Serve with grilled tomatoes and bread.