

Braised Witlof with Spatchcock Leftovers



Serves 2 Prep:10 mins Cook 30 mins

Easy

Ingredients

- 4 witlof (Belgian endive or chicory)
- 1 tbsp butter
- 1 tsp brown sugar
- 2 tsp tarragon vinegar or lemon juice
- 100ml chicken stock or vegetable stock if you are vegetarian
- 2 tbsp double cream (optional)

1. Trim the ends from the witlof. Melt the butter in a deep frying pan and fry the witlof briefly on all sides. Add the sugar, vinegar and chicken stock and bring to the boil. Reduce the heat to a simmer and cover the pan.
2. Simmer gently for 30 mins, or until tender, turning halfway through. Take the lid off the pan and simmer until nearly all the liquid has evaporated. Stir in the cream (if using) and serve.
3. This is very good with leftover chicken.