

Chicory Tartines



Serves 2 Prep 10 mins

Cooking 30 mins

Easy

Ingredients

2 small white chicory, trimmed & halved
olive oil 2 tbsp, plus a drizzle
1 tbsp runny honey, plus a drizzle
2 tsp sherry vinegar
4 slices wholegrain or seeded bloomer
20g walnut halves
100g dolcelatte or Roquefort (or vegetarian alternative)
2 tbsp red onion chutney

1. Heat the oven to 200C/fan 180C/gas 6. Put the chicory halves on a roasting tray, cut-side up, and toss with the olive oil, honey and vinegar. Season well. Cover with foil and roast for 20 minutes. Remove the foil and roast for a further 10 minutes until the stems are very tender when pierced with a knife.
2. Heat the grill to high or turn the oven to 220C/fan 200C/gas 7, then arrange the bread slices and walnuts on the tray with the chicory. Drizzle the bread with a little olive oil and grill or toast for a further 5 minutes until the edges of the chicory are lightly caramelised, and the nuts and bread are toasted.
3. Spread the blue cheese over the toasts and spoon over small dollops of the red onion chutney. Add a chicory half to each tartine and crumble over the toasted walnuts. Add a drizzle of honey to serve, if you like.