

Endive Baked with Two Cheese Sauce



Serves 4

Prep 15 mins

Cooking 20 mins

Easy

Ingredients

1/2 brioche loaf, thickly sliced & cubed

3 or 4 endives (red & white) end removed and cut into quarters

about 100g Comté cheese, grated

50g St Agur, crumbled

butter

Double Cream

1 tsp Dijon mustard

Fresh thyme, leaves picked

2 tbsp flour

250 ml milk

1. Preheat oven to 200C/ Fan 180C/ gas 6.
2. Put a little butter in a non-stick frying pan and almost dry fry the sliced endive until they start to take on colour. Place the endive in a buttered dish. Put the cubed brioche pieces on top.
3. Now make the cheese sauce: melt the butter, add the flour, turn down the heat, grab a whisk and start adding the milk gradually, whisking all the time. You can substitute some of the milk with cream, if you wish. Add a tsp of Dijon mustard, then take the sauce off the heat and add the cheese. Whisk it in and add some pepper.
4. Sprinkle the thyme leaves over the endives, then pour the creamy sauce over the endive and brioche mixture. Add some small chunks of St Agur to the dish.
5. Put in the oven for 20 mins until golden brown.