

Witlof Ovenschotel Aardappelpuree met Ham & Kaas



Serves 3

Prep 30 mins

Cooking 25 mins

Easy

Ingredients

1kg potatoes
100g grated cheese
100g crème fraîche
100g thinly sliced ham
650g chicory (about 5 or 6 heads)
3 tbsp crème fraîche or milk
pepper, salt & nutmeg

1. Preheat the oven to 200 degrees in a conventionally heated oven.
2. Peel the potatoes, cut them into small cubes and boil them in plenty of water and a pinch of salt until tender.
3. When the potatoes are almost ready, put a pan with plenty of water on the stove and bring it to a boil. Slice the chicory in half and remove the bitter, hard core. Cook the chicory in the pan until al dente.
4. Drain the potatoes and mash them. Season the potatoes with pepper, salt, nutmeg and 3 tablespoons of crème fraîche or milk and stir until you have a nice, smooth puree.
5. Also drain the chicory and using a cutting board, take a slice of ham, put some chicory in it and roll it up into a nice roll. Repeat with the remaining chicory.
6. Take a large baking dish and spread the mashed potatoes over the bottom.
7. Place the chicory rolls on the mash and sprinkle the grated cheese on top.
8. Cover the baking dish with aluminium foil and place in the oven for 20 minutes.
9. During the last 5 minutes, remove the aluminium foil from the dish to gratin the top. Serve straight away.