

ENDIVE AND APPLE SALAD



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INGREDIENTS

- 1 pack AGRORIGEM endives (400g)
- 2 Grammy Smith apples
- 150g celeriac
- 1 tub DODONI 2% Greek yoghurt
- 1 pack EAGLE Iran pistachios (100g)
- 1 lemon
- 1 tsp Madras curry
- Pinch of salt
- Freshly ground black pepper

METHOD

Wash the endives and separate the whole leaves by making a small cut at the base • Peel the apples and cut into small cubes • Do the same with the celeriac • Shell the pistachios and remove the skin, and roast for a little in the oven • Place the endive leaves on a round plate, in the shape of a daisy, and cut the remaining hearts into small strips once opened in the middle and the inner stalk is removed • In the food processor, zap the pistachios a couple of time to roughly break up the nuts • Mix the endive strips, apple, curry, celeriac and pistachio with the yoghurt • Season with lemon juice, salt and pepper • Place in the centre of the endive leaves and finish off with a drizzle of olive oil over the leaves

Tip: serve with a fine chilled rosé