

Indivia belga con Gorgonzola piccante Sweet-and-sour chicory

The idea comes from Tanja Grandits. The dish tastes so delicious that we warmly recommend it to you too (with small changes).

Ingredients for 2 people

Have ready: aceto balsamico, maple syrup if available, gorgonzola piccante (or another strong blue cheese), walnuts, vinegar raisins, rosemary needles

100 g raisins
If you do not have them in store yet, first make the vinegar raisins:

100 g Aceto Balsamico
a little cinnamon

5 whole pods cardamom
Bring everything to the boil together and leave it to infuse. Fill it into a sterile jam jar and keep it in the fridge.

2 whole white chicory (or another endive or radicchio vegetable)
trim and cut lengthwise into quarters, stalk included.

In a wide pan fry them crisp and golden brown in olive oil with a few rosemary needles. First put salt and olive oil on the base of the pan, spread the vegetables in it and lightly salt and oil the upper side.

Just before the end deglaze with 1 – 2 tbsp each of aceto balsamico and maple syrup and let it reduce a little. Done.

Arrange the vegetables on two plates, with pieces of gorgonzola on top as you like, walnuts and vinegar raisins.

It tastes fabulous: bitter, sour, sweet, salty, hot. Everything is there and it is ready in no time at all.

It is important not to have too much chicory in the pan, so that it can sizzle nicely. For several people, fry it in several batches.



VERONICA'S TIP

The vinegar raisins taste good anywhere you would use gherkins or silverskin onions. But they are a home-made surprise that hardly anyone knows.