

Sweet & Savory Gratin d'Endives au Roquefort - A Cozy French Favorite

Gratin d'Endives au Roquefort, Noix & Miel



OVEN
392°F

TIME
10 min

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INGREDIENTS

For the Gratin:

6 endives

150 g Roquefort cheese, crumbled

100 ml whole cream

50 ml milk

50 g walnut kernels, crushed

50 g grated cheese (Emmental or ComtØ)

1 tbsp butter

1 tbsp honey

1 tbsp lemon juice

Salt and pepper to taste

? Swaps & Notes:

Endives: Choose firm, pale endives without too much green (which tends to be more bitter).

Cheese: Bleu d'Auvergne, Gorgonzola, or even a soft goat cheese can replace Roquefort.

Vegan/Dairy-Free: Use plant-based cream (like soy or almond) and a dairy-free blue-style cheese.

Sweet twist: Add thin slices of pear to the dish before baking for a fruity contrast.

??? Step-by-Step Instructions:

1 Prepare the Endives:

Remove outer leaves and trim the base of each endive. Cut them in half lengthwise.

With a small knife, carve out the bitter core at the base.

In a large skillet, melt 1 tablespoon of butter over medium heat. Add the endives.

Drizzle with lemon juice and honey, then cook for about 10 minutes, turning occasionally until tender and slightly caramelized.

Season with salt and pepper.

2 Make the Roquefort Sauce:

In a saucepan over low heat, combine the cream and milk.

Add the crumbled Roquefort and stir until the cheese is fully melted into a silky sauce.

Taste and adjust seasoning.

3 Assemble the Gratin:

Preheat your oven to 200°C (392°F).

Arrange the cooked endives in a single layer in a buttered gratin dish.

Pour the Roquefort sauce over them.

Sprinkle with crushed walnuts and grated Emmental or ComtØ cheese.

4 Bake & Serve:

Bake for 15 to 20 minutes, or until the top is golden and bubbly.

Serve hot, ideally with crusty bread, a crisp green salad, or steamed potatoes.

DIRECTIONS

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10. Arrange the cooked endives in a single layer in a buttered gratin dish.
11. Pour the : Roquefort sauce over them.
12. Sprinkle with crushed walnuts and grated : Emmental or ComtØ cheese.
13. Bake & Serve: Bake for 15 to 20 minutes, or until the top is golden and bubbly.
14. Serve hot, ideally with crusty bread, a crisp green salad, or steamed potatoes.
15. ? Tips for Success: Balance the bitterness: Removing the endive cores and caramelizing them with honey helps cut their natural bitterness.

16. Texture matters: Walnuts should be roughly crushed, not finely ground, for the best crunch.
17. Advance prep: You can prepare everything a day ahead, assemble, and refrigerate-just bake before serving.
18. ? Pairing Suggestions: This rich gratin pairs beautifully with:
19. A glass of dry white wine like : Sauvignon Blanc or a lightly oaked Chardonnay.
20. A sparkling elderflower drink or a lemon herb soda for a non-alcoholic option.
21. A crisp apple fennel salad to cut through the richness.
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SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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