

WITLOF BAKED IN HAM

Mornay Sauce



Preparation : 10 min - **Resting :** - - **Cooking :** 55 min - **Equipment :** -

Ingredients : SERVES 4 to 6

- 6 heads of witlof (Belgian endives) (900 g) - 6 slices of ham - Salt - Pepper - 1 knob of butter - 50 g grated Parmesan cheese - MORNAY SAUCE - 50 g salted butter - 50 g flour - 300 ml milk - 30 g grated Swiss cheese - 30 g grated comté cheese - Salt - Pepper

1. Fill bowl with 500 ml of water. Wash witlof, remove small end that makes it bitter along with outside leaves, then place in steamer basket and run STEAM programme for 30 minutes. Season and turn witlof once during cooking. Meanwhile, grease a casserole dish.
2. When the heads of witlof are cooked, drain well. Pre-heat oven to 200°C (th. 6/7).
3. Make Mornay Sauce: Place butter, flour and milk in bowl. Season and run EXPERT programme for 10 minutes/speed 10/80°C.
4. About 1 minute before end of programme, press Stop, add grated cheese, then press Auto to start again.
5. Roll each head of witlof in a slice of ham, arrange in greased casserole dish and pour over Mornay sauce. Sprinkle with parmesan and bake in oven for 15 minutes.

Chef's tip :

Depending on the size of the witlof, the cooking time may need to be extended for 5 to 10 minutes

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