



# From the Culinary Company Kitchen

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## Endive with Gorgonzola, Pear and Walnut

Yield: 8 portions

INGREDIENTS	AMOUNTS
Walnuts	½ cup
Belgian endive	2 heads
Pears, bosc	4 ea
Gorgonzola cheese	6 oz
Salt	As needed
Extra Virgin Olive Oil	As needed

### Process

1. Toast the walnuts in a dry sauté pan over low heat until fragrant and lightly toasted
2. Separate the endive leaves and choose the 40 best in appearance
3. Halve and core the pears, then finely chop.
4. Spread a teaspoonful of the cheese on the base of the endive leaves and top with a little pear and a sprinkle of walnuts.
5. Serve at once