

Endives with Livarot

✓ EASY | ⌚ 20 MIN PREPARATION TIME |



INGREDIENTS FOR 4

- 150g of Livarot
- 3 endives
- 2 tablespoons of walnuts
- 20cl of liquid cream
- 1 bunch of dill
- 1 big red onion
- 2 tablespoons of "cereals méditerranéennes Tipiak". You can use some semolina to replace this ingredient (with some sweet pepper)
- Ground pepper

PREPARATION

- Follow instructions on the packet to cook the Tipiak.
- Wash the endives, cut roots and place in a circle (like flower) in a salad bowl.
- Peel and shred onion, add it to the salad bowl.
- Chop the walnuts coarsely and add them to the cereals in the bowl.
- Wash and drain the dill and sprinkle it on the endives.
- Cut the rind off half of Livarot and mix this half of cheese with liquid cream, seasoning. Cut the rest of the Livarot into thin strips and place in the salad bowl.
- Pour the Livarot cream on the salad just before serving.
- At the last moment, sprinkle with balsamic vinegar.

