

## CHICORY AU GRATIN WITH HAM



### Type of dish :

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Main courses

### Categories :

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Fruits and vegetables

Meat and cold cuts

### Ingredients

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- ✓ 8 large heads of chicory
- ✓ 8 slices of cooked ham
- ✓ 100 g fresh butter
- ✓ 60 g flour
- ✓ 1/2 l milk
- ✓ 200 g grated cheese (Nazareth or Ardennetal)
- ✓ salt
- ✓ pepper
- ✓ nutmeg

### Preparation

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Boil the water with a pinch of salt and blanch the cleaned chicory for about 10 minutes. Retain 2 or 3 tablespoons of cooking liquor and drain the chicory.

Make a bechamel sauce: melt 60 g of butter without allowing it to brown and mix in the flour. Pour on the spoonful's of cooking liquor, then the milk. Mix well to avoid curdling. When the sauce is smooth, add 200 g of grated cheese.

Mix well and season with pepper, the nutmeg and salt, if required.

Taste.

Place several nubs of butter in a fireproof dish. Roll the chicory in the ham slices and arrange them on the dish. Coat the chicory with sauce.

If wished, dust the dish with breadcrumbs or with gomasio (ground and salted sesame seeds.) Divide the rest of the grated cheese over the surface of the dish and place it in an oven. Allow to brown for 25 minutes. Serve with potato purée prepared with full cream milk and fresh butter.

