

## **BRAISED ENDIVE TARTINES WITH PROSCIUTTO AND LEMON RICOTTA**

### Ingredients.

6 cups trimmed and sliced endive  
12 slices prosciutto, very thinly sliced  
1 cup heavy cream  
pinch nutmeg  
1 cup ricotta  
zest of 1 lemon  
juice of 1 lemon (about 1/4 cup)  
2" sprig fresh tarragon, plus 1 tablespoon minced for the salad dressing  
2 tablespoons butter, plus more for the toasts  
6-8 slices crusty french bread, sliced  
extra virgin olive oil  
kosher salt  
freshly ground black pepper  
about 4 cups arugula

### Directions.

Preheat your oven to 350°F.

Heat 1 tablespoon of olive oil in oven-safe pan over medium heat. Sauté the endives for 3-5 minutes, until they have sweated off a bit of moisture and wilted a little. Turn off the heat before adding the butter, cream, nutmeg, and a bit of salt and pepper. Toss in the sprig of tarragon. Stir together and transfer to the oven.

Bake for 1 hour, remove from the oven, stir it together, and return it to the oven for another 30-45 minutes, until the cream is thickened and the top is a deep golden brown. Remove the endives from the oven, stir them together, and allow them to cool a bit while you prepare your bread, ricotta, and arugula salad.

In a small bowl whisk together the ricotta and lemon zest. Season to taste with salt and pepper.

Butter your slices of bread and place it, buttered side up, on a baking sheet. Pop them under the oven broiler for a few minutes until they are lightly golden and fragrant.

To assemble the toasts, smear each slice of bread with a thick layer of lemon ricotta, top with a little prosciutto and the endives.

For the arugula salad whisk together the lemon juice, the minced tarragon, and continue whisking while drizzling in about 1/2 cup olive oil. Season to taste with salt and pepper. Toss some of the dressing with the arugula.

Plate the toast along with a bit of salad, drizzle a bit of the excess dressing over the toasts if desired, and enjoy immediately.

*Serves 4.*

**RECIPE BY KACIE MCMACKIN**  
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