

CHARRED GRAPE AND ENDIVE SALAD WITH ROQUEFORT, HAZELNUTS AND BLACK PEPPER HONEY

Yield: 4 portions

Ingredients	Amounts
Honey	½ cup
Black pepper, ground	1 Tbsp.
Endive, red, halved lengthwise	8 ea.
Green grapes, halved	1 cup
Aged Sherry vinegar	3 Tbsp.
Extra virgin olive oil, divided	1/3 cup
Hazelnuts, toasted	¼ cup
Parsley leaves	¼ cup
Thyme leaves	1 tsp.
Roquefort cheese, crumbled	½ cup
Flakey sea salt	1 tsp.
Smoked paprika, sweet	½ tsp.

Method

1. Heat honey and black pepper in a small sauce pan on medium heat until warm.
2. Heat a cast iron griddle or skillet until very hot.
3. Place grapes cut side down onto the pan and char for 1 minute. Remove and set aside.
4. Season and coat the endives with salt and 1 Tbsp. of extra virgin oil. Place endives, cut side down onto the pan and char for 1-2 minutes. Remove and set aside.
5. Arrange the endives and grapes onto a plate, drizzle with sherry vinegar and extra virgin olive oil, and sprinkle the top with hazelnuts, parsley, thyme, Roquefort cheese, sea salt and paprika.
6. Drizzle the warm black pepper honey over the top and serve.