

CHEESE- FILLED ENDIVE BOATS

INGREDIENTS:

Belgian Endive
Germani Caprino (Cow's milk)
Speck (smoked ham)
Chives
Chopped nuts

The "boats" consist of Belgian Endive leaves filled with *Caprino*, speck, chives and chopped nuts.

Separate 12 endive leaves. Watch out! They are very easy to break. Rinse and dry.

HOW TO PREPARE THE 3 FILLINGS:

First filling: finely chop speck slices and mix in a bowl with *Caprino*.

Second filling: in a bowl, stir *Caprino* with 2 tablespoons of chopped chives, black ground pepper and continue until the mix reaches a creamy consistence.

Third filling: mix *Caprino* with heavy cream in a bowl (you may use an immersion blender) then add the coarsely chopped nuts and stir.

Place the endive boats on different serving dishes and add their filling with a soup spoon.

If you are not going to eat them in the near future, you can store them in the fridge and cover them with Saran Wrap so the cheese won't get too dry.

SERVE AND ENJOY!

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