

Citrus Braised Endive with Gorgonzola Custard and Bacon paired with Davis Estates Rhys Merlot

INGREDIENTS:

Citrus Braised Endive

6 endives, cut in half
3 cup Orange juice, (fresh squeezed is best, but bottled is ok)
1 tablespoon sugar, adjust as needed
1 tablespoon salt

Gorgonzola Custard

3 ounces gorgonzola, crumbled
¼ cup milk
¼ cup water
1 egg beaten

SERVES: 4

Orange Gel

1 cup braising jus from endives
1 teaspoon agar
pinch of salt

Bacon

4 thick slices



METHOD:

Citrus Braised Endive

- Combine orange juice, sugar, and salt into a medium saucepan.
- Bring the mixture to a simmer then add the endive and cover.
- Cook for 20 minutes, or until tender.
- Remove the endive and save 1 cup of braising jus for the Orange gel.

Gorgonzola Custard

- In a small saucepan, add milk and water. Bring to a boil.
- Add the Gorgonzola, whisking until cheese is melted.
- Stir in the eggs and cook until it reaches 165 degrees F.
- Let the mixture cool then add to a food processor. Process until smooth.

Orange Gel - *use gel sparingly*

- In a small saucepan, bring all ingredients to a boil and simmer for 1 minute.
- Remove from heat and let it cool down until it sets completely.
- Place your mixture in a blender and blend until completely smooth.

Bacon

- Dice your bacon and cook until crispy.

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To Finish

On a plate or platter, place the endive and garnish with the crispy bacon. Dollop the orange gel and gorgonzola custard, then serve immediately with a glass of Rhys Merlot.