

Dining & Wine: Recipes

Roasted Belgian Endive

Recipe by Marcella Hazan, with minor adjustments from Mark Bittman.

TOTAL TIME About 1 1/4 hours

INGREDIENTS

5 thick heads endive (about 1 1/2 pounds)

1/4 cup extra-virgin olive oil

Salt and freshly ground black pepper

PREPARATION

1. Heat the oven to 425.
2. Discard any of the endive's bruised or wilted outer leaves. Cut away a thin slice from the root end to remove the usually discolored surface portion of the stem. Wash the endive under cold running water, then shake off the moisture.
3. Cut each head of endive in half lengthwise. Make a cut in the root end, cutting half as deep as the root is thick and running the cut from the bottom to where the leaves join the root.
4. Place the endive on a rimmed baking sheet, drizzle with the olive oil and sprinkle with salt and pepper. Roast, turning once, until the endive is browned, and very tender, 50 to 60 minutes. (It's done when you can easily pierce the root end with a fork.) Serve hot or warm.

YIELD 6 servings

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