

# Belgian Endive and Ham Gratin

Serves 4-6

*The Wood Stone oven does a lovely job with this classic Belgian gratin. Gruyère provides a nutty counterpoint.*

## Ingredients

4 Tbsp.	butter
8 each	Belgian endives
	Kosher salt and freshly ground black pepper
½ cup	onion, chopped
½ cup	celery, chopped
2 Tbsp.	flour
4 oz.	Belgian ale or other full-bodied ale
1 cup	Gruyère cheese, grated
8 slices	Black Forest ham
½ cup	Italian parsley, chopped

## Method

**Oven Temperature: 400-450 degrees**

**Flame Height: 4**

In a wide saucepan melt the butter by placing pan in the **center** of the oven. Add the endive, season with salt and pepper and sauté for 3-4 minutes, turning once to sauté evenly. Remove endive to a 2 quart gratin dish, leaving as much butter in the saucepan as possible.

Add onion and celery to the pan, season with salt and pepper, return to the **center** of the oven and cook for about 6 minutes. Add flour, return pan to just inside the doorway, stir and cook until lightly browned, about 2 minutes. Add ale and stir until well incorporated. Add cheese and stir until melted and smooth. Season with salt and pepper as necessary.

Wrap each endive with a slice of ham and place back in the gratin dish. Cover evenly with the cheese mixture.

**Flame Height: 2.8**

Lightly cover the baking dish with foil and bake gratin in the **center** of the oven for 10-15 minutes, turning 180 degrees after 8 minutes.

**Flame Height: 4**

Remove the foil and continue to cook 5 minutes more or until bubbly and nicely browned. Sprinkle with parsley before serving.



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