



Endive Boats

INGREDIENTS

16 oz Cream Cheese	2-3 T Mint, chopper
10 oz Goat Cheese	1- 1.5 c Peas, frozen
1 qt Grape Tomatoes	1 small Shallot, fine dice
1 qt Strawberries	Magic 3 (olive oil, salt, pepper)
¼ c Basil, chiffonade	Pea Shoots, as a finishing topping

INSTRUCTIONS

1. Whip cream cheese and goat cheese together until fluffy. Season with salt and pepper to taste. Place in a pastry bag or large Ziplock bag and refrigerate until ready to fill.
2. Carefully separate the leaves from the core. I like having a clean edge, so I cut the bottom until leaves naturally release. Then continue to cut across the core releasing more leaves. This method helps to have even clean edges as well as ensuring not to tear the leaf. Let them dry on a paper towel.
3. Wash, core and chop the strawberries. Wash and chop the grape tomatoes, and chiffonade the basil. Set aside. Combine everything in a bowl, season with salt, pepper and a drizzle of olive oil and set in the fridge to marinate.
4. Blanch the peas for 1-2 minutes and shock them in cold water to stop any further cooking.
5. In the same saucepan, place some oil and sauté the shallots until softened. Season with salt and pepper
6. Remove the peas with a spider, draining all the water and add them to the shallots. Taste for seasoning. Add if needed.
7. Arrange the endive leaves on a platter and using the piping bag squeeze a hefty tablespoon amount of cheese into each leaf.
8. Then fill with the two toppings. Finish the pea version with pea shoots.

These can be made up to 1/2 hour prior to serving. However, you could fill the endive with the cheese filling hours ahead. Cover with plastic and then fill before serving. Also, you can make the filling and the pea mixture a day ahead and refrigerate. You could also cut the tomatoes and strawberries a day ahead but keep in separate containers, then mix them on the day of and add the basil then.