

# ENDIVE 'STAMPPOT' WITH RADISH AND MUSTARD BACON



2 persons / 561 kcal per person

## Ingredients

- 175 grams bacon rashers à la minute
- 1½ tablespoon coarse ground mustard
- 400 grams floury potatoes
- 100 grams of radishes
- 10 grams of fresh celery
- 75 ml semi-skimmed milk
- 12 grams (un)salted butter
- 200 grams sliced endive
- pepper and salt

## Preparation:

Preheat the oven to 180°C. Brush the bacon slices with  $\frac{2}{3}$  of the mustard and sprinkle with salt and pepper. Divide over a baking tray covered with baking paper and bake for about 25 minutes in the middle of the oven. Turn halfway. Meanwhile, cook the potatoes for about 10 minutes. Cut the radish into half slices and finely chop the celery. Heat the milk and butter together in a saucepan. Mash the potatoes with the potato masher and stir in the warm milk and butter. Put the pan on low heat and mix the endive in parts. Keep stirring until the endive has

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wilted slightly. Stir in the celery, radish and remaining mustard and season with salt and pepper. Divide the stew and serve with the bacon.

Nutritional value per person:

|                     |            |
|---------------------|------------|
| Energy:             | 561 kcal   |
| Protein:            | 23.3 grams |
| Carbohydrates:      | 41.4 grams |
| - including sugars: | 5.4 grams  |
| Fat:                | 32.2 grams |
| Fiber:              | 5.9 grams  |
| Salt:               | 1.9 grams  |