

# MEDITERRANEAN ENDIVE STEW

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2 persons / 460 kcal per portion

## Ingredients:

- 500 gram potatoes (crumbly)
- ¼ teaspoon rosemary
- 1 glove of garlic
- 1½ tablespoon olive oil
- ½ crop of endive
- 45 gram olives
- 40 gram Serrano ham
- 1 teaspoon salt



## Preparation:

Rinse the endive and slice into strips. Take a clove of garlic and grind this or squeeze this through a garlic press. Cut the olives into thin slices and cut the Serrano ham also into strips. Peel the potatoes and cut them in pieces of about the same size. Boil the pieces potatoes in salted water with the rosemary for about 20 minutes until they're done. Drain and save a cup of cooking water. Let the potatoes dry for 2 minutes on the lowest temperature. Mash the potatoes with a masher. Stir with a wooden spoon the garlic and oil into the mash potato. Add as many cooking water until the mash potato is smooth and firm. Add the endive, olives and ham and stir it to have the Mediterranean endive stew.