



Recipe Card

Endive with Salmon and Capers



Serves: 8-12



Cooking Time: 15 Min



Level: Easy



INGREDIENTS

2 white Belgian endive
1 1/2 tablespoons lemon juice
1 tablespoon olive oil
1 teaspoon mustard
1 teaspoon horseradish
1 teaspoon dried marjoram
1/4 teaspoon pepper
2 tablespoons drained capers
smoked salmon, broken into pieces

PREPARATION

1. Separate the endive leaves and wash them thoroughly. Trim off any brown or faded pieces.
2. Mix the remaining ingredients in a bowl.
3. Spread the mixture onto each endive leaf.
4. Arrange in a fancy circle, and serve.