

ENDIVE STUFFED WITH GORGONZOLA MOUSSE



Chef: Leonardo Pellacani

Method

Serve 6

Clean and wash the endive and peel off the leaves. In a bowl mix the gorgonzola cheese sauce with the cream cheese, then transfer the mixture into a piping bag and stuff the endive leaves. Serve with the walnut sauce, the pistachio pesto and the sesame pesto.

Gluten Free Method

Utilizzare Formaggio riportante in etichetta la dicitura senza glutine.

Menù Ingredients

75 g. Grancrema di Gorgonzola D.O.P. - Grancrema cheese
sauce with Gorgonzola PDO - KF1X
q.s. Pesto ai pistacchi - Pistachio pesto - BX7
q.s. Salsa alle noci - Walnut sauce - C47

Ingredients

100 g. Cream cheese
2 pcs Endive