

CARAMELIZED ENDIVE AND DUCK CONFIT TARTE

INGREDIENTS

6 heads of endive, washed, cored and sliced in half, lengthwise
2 legs of duck confit, shredded, skin and fat removed
3 tablespoons of unsalted butter
1 heaping tablespoon of brown sugar
1 cup of water
1 sheet of puff pastry, thawed and rolled to fit tart pan
salt and pepper

DIRECTIONS

Preheat oven to 350F.

In a large saute pan over medium heat, melt the butter until bubbling and starting to turn brown. Add the halved and cored endive and evenly brown on both sides, adding salt and pepper to taste. In a small bowl, place the heaping tablespoon of brown sugar. Add one cup of water and stir until sugar is dissolved. Add this to the already-browned endive and continue to simmer until the liquid is reduced (I placed a cover on the pan, leaving an opening on one side for this part). The caramelizing process takes about 30-40 minutes.

Place the caramelized endive halves in a circular pattern in a 9 inch tart pan. Top with the shredded confit of duck legs, add some salt and pepper and then top with the rolled out puff pastry, pushing the edges of the puff pastry down the sides of the pan. Brush the top of the puff pastry with some of the fat reserved from the duck confit.

Bake for approximately 30 minutes or until the puff pastry is golden.