

## **SALADE DE ROQUEFORT, NOIX ET ENDIVES**

4 tbsp freshly squeezed lemon juice  
½ tsp. salt  
½ cup hazel nut oil or EV olive oil  
4 lbs. Belgian endive (about 10-12)  
2 cups toasted walnut pieces  
12 oz. imported French roquefort cheese, crumbled

1. In a small bowl combine lemon juice and salt and stir to blend. Add oil and stir to blend, set aside.
2. Turn oven to 350 degrees and toast walnuts till they start to brown about 15 minutes. Watch carefully so they do not burn. Let cool.
3. Separate endive leaves and wash (if needed) and pat dry. Place whole leaves in large bowl. Sprinkle on walnuts and crumbled cheese.
4. Pour on dressing and toss. Check for salt and serve.