
ENDIVE SALAD WITH CHAMPAGNE VINAIGRETTE

Champagne Vinaigrette

2 tablespoons	Champagne vinegar
2 cloves	Garlic, chopped
1 small	Shallot, chopped
1 teaspoon	Dijon mustard
6 tablespoons	Extra virgin olive oil
	Salt and black pepper

6 heads	Belgium endive, julienne
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- Place the vinegar, garlic, shallot and mustard in a mixing bowl and whisk until smooth
- While whisking slowly add the olive oil and mix until smooth
- Season with salt and black pepper
- Toss with endive and serve