

ENDIVE WITH SMOKED SALMON AND CREAM CHEESE

(inspired by Gluten Free Blondie)

1 or 2 endives

Boursin cheese, room temperature

creme fraiche to taste (or yogurt)

smoked salmon, very thinly sliced

ground black pepper

fresh dill leaves, minced

Cut about 1/2 inch off the bottom of an endive spear. Start pulling off individual leaves. As you uncover leaves that are still attached at the base, cut another 1/2 inch off the bottom. Continue separating the endive leaves until you get to leaves that are too small. One endive will give you about 12 leaves large enough to serve in this type of appetizer.

In a small bowl, mix the Boursin cheese with enough creme fraiche to give it a nice spreading consistency. Arrange the endive on a platter. Spread each leaf with about 1 teaspoon of the Boursin mixture. Top with a sliver of smoked salmon. Sprinkle all of the salmon and cheese topped endive with freshly ground, coarse black pepper, and a little dill.

Refrigerate until serving.