

GRILLED POTATO AND ENDIVE WITH TOMATO CONCASSÉ AND PULLED PARSLEY SALAD

Ingredients	Measures
<i>Grilled potato and endive</i>	
Endive	4 heads
Pancetta, very thinly sliced	8 slices
Salt and pepper	to taste
Fingerling potatoes, medium	12 oz.
Olive oil	2 Tbsp.
<i>Tomato concassé</i>	
Olive oil	2 Tbsp.
Shallots, minced	1 Tbsp.
Garlic clove, minced	1 ea.
Tomatoes, peeled, seeded, diced	4 ea.
Thyme, fresh chopped	1 tsp.
Bay leaves	3 ea.
Salt and pepper	to taste
<i>Parsley salad</i>	
Curley parsley	1 bu.
Garlic clove, minced	1 ea.
Extra virgin olive oil	2 Tbsp.
Lemon, juice of	1 ea.
Salt and pepper	to taste
Parmesan cheese, grated	1/3 cup

Method

1. For the endive: Preheat a grill on medium. Cut each head of endive in half lengthwise and season with salt and pepper. Wrap each half loosely in a slice of pancetta. Overlap the pancetta about 1/8 inch with each turn. A single slice will leave both ends of the endive exposed, which is fine. Grill the endive until the pancetta browns and just begins to crisp. The endive should be tender, about 3 minutes per side. Reserve the grilled endive warm.
2. For the potatoes: Cook the potatoes in simmering salted water until just tender. Drain and allow the potatoes to cool. Cut them lengthwise in half. Season the

potatoes with salt and pepper and drizzle with olive oil. Grill the potatoes over moderate heat until hot, crispy, and golden brown.

3. For the tomato concassé: Heat the oil in a medium skillet and sauté the shallots and garlic briefly until aromatic. Add the tomatoes, bay leaves, and the thyme. Reduce the heat and simmer for 10 minutes. Discard the bay leaves and reserve at room temperature.
4. For the pulled parsley salad: Pluck the curly tops from the parsley stems into ¼- to ½-inch tufts. Mix the garlic, oil, and lemon juice into a simple dressing. Mix the parsley, cheese, and dressing, and adjust the seasoning with salt and pepper.
5. For the final presentation: On a warmed platter lay down a bed of tomato concassé and top this with the grilled endive and potatoes alternately. Sprinkle the dish with the parsley salad and an optional drizzle of good olive oil.

Yield: 8 portions