

Less than 30 minutes

Makes 12-15

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Ingredients:

Remoulade:

- Handful fresh parsley, chopped + extra for serving
- ½ small red onion, finely chopped
- 2 small gherkins, chopped
- 1 Tbsp (15ml) capers, chopped
- Juice (30ml) and grated peel of ½ lemon
- 3 Tbsp (45ml) double cream plain yoghurt
- 1 Tbsp (15ml) tangy mayonnaise
- Salt and milled pepper

Salad cups:

- 4-6 red endives, leaves separated
- 1-2 Granny Smith apples, cored and sliced
- 2 stalks celery, sliced
- 1 wedge (120g) blue cheese
- 1 packet (100g) pecan nuts, toasted and chopped

Method

1. Combine remoulade ingredients and spoon into endive leaves.
2. Arrange leaves on a platter and top each cup with apple, celery and blue cheese.
3. Serve sprinkled with nuts, extra parsley and black pepper.

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