

Bijou *Signature Recipe*

Chef Bart Vandaele

**Belga Café
Washington DC**

“I like sweet and sour together and I like a contrast of textures like soft and crunchy. Opposites attract and they fill in the gaps. The red wine endive compote brings out the sweetness of the Vermont goat cheese in this very popular salad.”



Salad of Warm Bijou Goat Cheese with Red Wine Endive Compote

- 1-1/2 tablespoons butter, unsalted
- 5 medium red onions, thinly sliced
- 3 Belgian endives, julienned
- 3/4 cup red wine vinegar
- 4 Bijou aged goat cheese medallions, Vermont Butter & Cheese Company
- 8 sheets Feuilles de Brick (thin, crepe-like dough, imported from France) can use phyllo if not available.
- Mixed greens
- Balsamic Vinaigrette

To Make Red Wine Endive Compote: In large saucepan, melt 1-1/2 tablespoons butter and sweat the onions and Belgian endive until slightly translucent. Add vinegar and reduce until most of the liquid is glazed on the onions and endive. Remove from the heat and season with salt and pepper. Set aside; allow to cool.

Slice Bijou in half horizontally. Place Bijou half in center of 9” square pastry sheet (Brick). Place 1 tablespoon Belgian endive compote on top of Bijou. Wrap pastry leaves in shape of beggar’s purse, forming it to seal at the top. Brush or spray with oil. Place on baking tray in oven for 8 to 10 minutes or until golden brown. Remove and serve warm.

Surround warm goat cheese “purse” with mixed greens, lightly dressed with balsamic vinaigrette.

Makes 8 salads.

Belga Café opened on Capital Hill in Washington, DC in 2004. From the first day, the restaurant became a very popular place on the Hill. The following year, Belga Café was nominated by the Restaurant Association of Metropolitan Washington for the “New Restaurant of the Year and Neighborhood Gathering Place.” In 2006, Belga Café was nominated by Wine Spectator for their beer and wine list, followed by Chef/Owner Bart Vandaele’s selection as “DC Rising Star Chef” on starchefs.com.