



Makes 12 boats

Preparation Time: 15 minutes

Cook Time: 15 minutes

INGREDIENTS:

2 heads Belgian endive

3 ripe peaches, pitted and finely chopped

1 large tomato, finely chopped

½ cup fresh blueberries,
chopped if large

1 tablespoon chopped fresh
tarragon

1 tablespoon pure maple syrup
or date syrup

Endive Boats with Summer Fruit

This eye-catching appetizer is a great canapé to serve at your next dinner party. The crunchy endive boats cradle a delectable filling of fresh fruit and tomatoes for a sweet and savory combo that will leave everyone wanting more. Fresh tarragon is sprinkled over the top for a tasty **herbal garnish**. When you're **shopping** for this recipe, look for plump heads of Belgian endive: The leaves will be broader and less likely to roll over once filled.

By Darshana Thacker Wendel

- 1 Separate the endive leaves and place 12 of the nicest, largest leaves on a clean surface.
- 2 In a bowl mix together the remaining ingredients, reserving some of the tarragon for garnish. Spoon fruit mixture into endive leaves. Arrange filled leaves on a platter. Garnish with reserved tarragon.