



Endive Mash with Organic Fenugreek Cheese



Ingredients

- 1000 grams floury potatoes
- 200 grams (vegetarian) bacon
- olive oil
- 500 grams chopped endive
- 100 milliliters warm milk
- 40 grams butter
- 1 tablespoon Dijon mustard
- pepper and salt
- 200 grams Henri Willig Fabulous Fenugreek Cheese

This creamy endive mash with organic fenugreek cheese from Henri Willig is a surprising twist on the classic Dutch stamppot. The mashed potatoes are flavored with butter, mustard, and pepper, while crispy (vegetarian) bacon and fresh endive add texture and a fresh taste. The cubes of fenugreek cheese melt gently into the warm mash, giving it a nutty, savory flavor. This simple stamppot recipe is perfect as comfort food or a healthy meal and can optionally be served with smoked sausage.

Preparation

- 1: Peel the potatoes and place them in a pan with just enough water to cover them. Bring the water to a boil and cook the potatoes for about 20 minutes until tender. Drain and let them steam off briefly.
- 2: Return the potatoes to the pan and mash them with a potato masher until smooth.
- 3: Stir the warm milk and butter into the mashed potatoes and season with mustard, salt, and plenty of freshly ground pepper.
- 4: Meanwhile, fry the bacon strips in a hot pan or wok with a little oil until golden brown and crispy.
- 5: Turn off the heat under the bacon and stir in the chopped endive so it wilts slightly but remains fresh.
- 6: Now mix the endive and bacon into the mashed potatoes.
- 7: Cut the organic Fenugreek cheese from Henri Willig into small cubes and stir them in last.

Serving and variation tips:

Vegetarian Endive Mash

Want to make the mash completely vegetarian? Replace the bacon with crispy vegetarian bacon strips or fried mushrooms. This way, the dish stays rich in protein and full of flavour, while the fenugreek cheese melts softly between the potatoes and endive.

Side Dishes

Serve the creamy endive mash with a fresh green salad, a slice of crusty bread, and a light gravy. This creates a meal full of flavour and texture, perfect to enjoy together.

Presentation Tips

Spoon the mash into deep plates and leave the cubes of fenugreek cheese visible on top. Finish with a sprig of fresh thyme for a subtle extra flavour. This makes the dish even more inviting to serve and enjoy.

This recipe was created by [Hanneke de Jonge from Culineia](#).