

Gorgonzola and Walnut Endive Boats

1 (5 oz.) container Culinary Tours Gorgonzola Crumbles

½ cup mascarpone cheese

¼ cup chopped walnuts, toasted

1 tablespoon finely chopped Italian parsley

24 leaves white and red Belgian endive

Combine ¾ cup gorgonzola, mascarpone, walnuts and parsley in a medium bowl. Spoon 2 teaspoons gorgonzola mixture into each leaf. Serve sprinkled with remaining gorgonzola. 24 appetizers.



Recipe for #412953 Culinary Tours Marketing Playbook
by Becky Roller 06/19/20