

Shrimp on Belgian Endive Spears

Category: Appetizer

Servings: 8

Rating: 10

Source:

Description:

You'll need about three heads of Belgian endive for this.

Ingredients:

iBelgian endive leaves	24
'cream cheese	1 cup
lLemon zest	from 1/2 a lemon (optional)
ifresh chives	24
red bell pepper	1
ishrimp	250 g. or 1/2 lb. tiny shrimp (between 75 and 100)

Instructions:

Wash endive leaves and dry in a tea towel in the fridge to crisp until ready to use.

Sliver 24 pieces of red bell pepper lengthwise. Wash and dry chives and wrap in paper towel.

Mix lemon zest into cream cheese

Just before ready to serve:

Put 1 chive spear and 1 red pepper sliver on endive spear.

Put a couple of teaspoons of cream cheese on top.

Decorate with a row (3 or 4) shrimp, pushing them lightly into the cream cheese.