



## Scarole di Natale

'Natale' means Christmas, and scarole di Natale is a festive dish, traditionally served as part of a Christmas Eve antipasto, especially in Naples. It's probably considered festive as the nuts and dried fruit, introduced to the south by the Arabs, were too expensive for average people to use every day.

**Serves 4–6 as a side dish or antipasto**



### INGREDIENTS

- 1 tablespoon currants (12g)
- 1 large head curly endive
- 1½ tablespoons extra virgin olive oil, plus extra for drizzling (30ml)
- 1 clove garlic, crushed
- 1½ tablespoons water (30ml)
- Salt flakes, to taste
- 1 tablespoon pine nuts, toasted (15g)
- 2 teaspoons agrodolce red wine vinegar (10ml)

### METHOD

1. Place currants in a bowl of warm water and soak for an hour or so (even overnight).
2. Cut tender endive leaves from the base of the bunch and set aside for another dish.
3. Cut large leaves from the base, discarding any discoloured sections, and soak well in a sink of cold water to remove any grit and refresh any limp leaves. Dry well.
4. Place oil and garlic in a frying pan over medium heat and cook for a minute or 2, until it starts to sizzle.
5. Add endive, water and a good pinch of salt, reduce heat to low-medium, cover and cook for 10 minutes or so, stirring occasionally, until wilted. Depending on the size of your pan, you may need to add the endive in batches as each lot wilts a little to make room for more.
6. Drain currants and add to the pan with most of the pine nuts, reserving a few for garnish.
7. Reduce heat to low, cover and cook for a further 15 minutes or so, until endive stems are tender.
8. Drain off any excess liquid, place on a plate, drizzle with vinegar and extra oil and scatter remaining pine nuts over the top.
9. Serve hot or at room temperature.