

*“As a chef’s apprentice at the French restaurant Le Sommelier in Copenhagen, I was first introduced to the combination of blood orange and endive. At the time, I didn’t understand what it was all about. I had a hard time getting past the bitterness to the sweetness that unites the two. It’s like with coffee, blue cheese, and beer, where the taste can be overwhelming the first time you try it. The taste for endive is one that needs to be learned. The good thing is that those kinds of tastes are often the ones you end up loving the most.”*

—Nicolai

