

(papa), deseeded and cut into fat slices
1 shallot, peeled and sliced
1 rosemary sprig
pinch unrefined salt

Cook the potatoes in a pan of boiling water for 20 minutes until still firm but a knife pierces them easily. Drain, refresh in cold water and set aside.

Steam the beans for 10 minutes until tender, then refresh in cold water and set aside.

For the dressing, heat the oil in a pan over a medium heat and fry the remaining ingredients for 10 minutes until the shallot is soft.

Meanwhile, cut the potatoes into slices. Carefully combine the potato slices, beans and dressing and serve on a large plate.

