



Salade Nicoise

Recipe courtesy Laura Calder



Total Time: 25 min
Prep: 25 min | Inactive Prep: – | Cook: –
Level: Easy
Yield: 2 servings

INGREDIENTS

Dressing:	4 ounces/110 g green beans, blanched in salted water, refreshed and drained
1 teaspoon tarragon vinegar	6 baby red potatoes, boiled until tender and sliced
1/2 teaspoon Dijon mustard	6 cherry tomatoes, halved
1/2 clove garlic, minced	3 baby artichoke hearts, cooked and quartered
1/4 cup/60 ml mild olive oil, or half olive oil and half peanut oil	1 very small purple onion, sliced very thinly and separated into rings
Lemon juice, if needed	Handful nicoise olives
Salt and freshly ground pepper	2 hard-cooked eggs, peeled and quartered
Salad:	3 or 4 anchovy fillets
About 10 leaves from a head of Bibb lettuce	Fleur de sel and freshly ground pepper
About 6 fresh basil leaves, shredded	

DIRECTIONS

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For the dressing: Whisk together the vinegar, mustard and garlic. Whisk in the oil, adding it in a thin stream. Taste, and add some lemon juice if the dressing isn't sharp enough. Season with salt and pepper.

For the salad: Toss the lettuce leaves with a very little bit of the dressing and the shredded basil, and arrange on a platter. Toss the green beans, potatoes, tomatoes and artichoke hearts separately in a bit of dressing, and arrange on the platter. Scatter the onions and olives on top. Arrange the eggs and anchovies on top. Season with fleur de sel and pepper.

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