

Green Beans with an Egg Yolk Dressing

INGREDIENTS

1 tablespoon fine sea salt
160g fine green beans

3 hard boiled eggs, yolks separated
1/3 cup extra virgin olive oil
1-2 tbsp white spirit vinegar
Salt & Pepper to taste

INSTRUCTIONS

STEP 1: Bring 2 litres of water to the boil in a large saucepan, then stir in the fine salt

STEP 2: Add the beans, return to the boil, cook for 3-4 minutes until just tender. Drain beans and plunge into ice water

STEP 3: When the beans are cool, drain well and pat dry.

STEP 4: While the beans are being prepared start to make your egg dressing. Separate the hard boiled egg yolks from the whites., Reserve the whites Press the yolks through a fine sieve into a small bowl. Now add 1tbsp of the white spirit vinegar and whisk to loosen. Whisking continuously add the olive oil in a slow stream, creating a mayo. Once thickened taste the dressing and adjust salt, pepper and extra vinegar if needed

STEP 5: To assemble the salad place the green beans on a platter and then drizzle with the egg yolk dressing, top with the reserved egg whites that have been cut into small pieces.

THE COOKERY

by The Secret Jozi Chef

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