



Dante's
FINE FOODS

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NICOISE SALAD – makes 4 individual plates

Ingredients:

225gm Green beans
4 small potatoes, peeled and cut into cubes
1 Fancy Lettuce, washed dried and
2 Vine ripened tomatoes, cut each tomato into 10 segments
1 telegraph cucumber, peeled and diced
1 red or yellow capsicum, thinly sliced
4 hard boiled eggs, peeled and quartered
24 **Lepanto Whole Kalamata Olives**
4 x 80gm tins of **Mister Ton yellow fin tuna**
55gm **Talatta Anchovy Fillets**
Fresh Basil leaves to garnish
For the anchovy vinaigrette:
1 heaped tbsp **Delouise Dijon Mustard**
55gm **Talatta Anchovy Fillets**
1 garlic clove, crushed
¼ cup lemon juice or **Martin Pouret white wine vinegar**
½ cup – 1 cup **Tussock Extra Virgin olive oil**
Freshly ground **black pepper**

Method:

First make the anchovy vinaigrette. Put all the ingredients except the oil in a food processor fitted with the metal blade and process to combine. With the machine running, slowly add the oil in a thin stream until the vinaigrette is thick and creamy.

Drop the green beans into a large saucepan of boiling water and boil for 3 minutes until tender, yet crisp. Transfer the beans to a colander with a slotted spoon, then rinse under cold running water. Drain again and set aside.

Add the potatoes to the same boiling water, reduce the heat and simmer for 10-15 minutes until just tender, then drain. Sprinkle with a little vinegar and olive oil and a spoonful of the vinaigrette.

Make four separate plates, use ¼ of everything on each plate. Arrange the lettuce on the plate, pile the potatoes in the centre, arrange the beans around the potatoes. Scatter the cucumber and capsicum around the beans. Place the eggs and tomato wedges around the outside. Arrange the tuna, anchovies, olives on top. Garnish with the basil leaves. Drizzle with the remaining vinaigrette. Serve with garlic croutons.

DID YOU KNOW??

To make garlic croutons, thinly slice a Ciabatta bread into 2.5 cm cubes. Place the bread in a single layer on a baking sheet and bake in a 180C oven for 7-10 minutes or until golden, turning once. Rub the toast with a garlic clove and serve hot, or cool then store in an airtight container to serve at room temperature.