



20th ANNIVERSARY
1992 - 2012

Salad Nicoise



Ingredients (Serving 11)

White Toque

Description	Item code
1 bag X-Fine Green Beans	40001
1.3 lb Parisian Potatoes	53101
1.6 fl oz Maille Vinegar Aged Red Wine	11000

At your local supermarket

Description
1 lb Tomatoes sliced in quarters
11 oz Tuna
7 oz Black Olives
3 oz Filets of Anchovies
3 fl oz Olive Oil
Salt & Pepper

Cooking directions

1. Cook the green beans 2 minutes in boiling water and cool them right away in chilled water to keep their color.
2. Cook the parisian potatoes in boiling water for 5 minutes or in a steamer for 3 minutes and cool them right away.
3. Once they are cold, do not leave the vegetables in the water, drain them and put them on a paper towel.
4. Drain the tuna and the anchovies.
5. Mix the olive oil, the vinegar, the salt and pepper for the vinaigrette.
6. Combine all the ingredients together, add the vinaigrette and stir gently.

Tips: You can also add some Maille Dijon mustard to your vinaigrette to enhance the taste.