

Great RECIPES



Nicoise-Inspired Salad.

Serves: 4.

Ingredients

500g little waxy potatoes such as kipfler or Dutch cream

200g Lolin white tuna in EVO

200g green beans

200g tiny Roma tomatoes

4 free range eggs

80g VOG Taggiasca Olives

1 clove of garlic

1 anchovy fillet

1tbsp RM Cabernet Vinegar

1tsp MR Provencal Herb Mustard

1tbsp Bolero capers in vinegar

8 Basil leaves very finely shredded.

125ml Raw Materials Everyday EVO Oil

Zest of a lemon

Salt & pepper



Preheat oven to 200°C. Roast potatoes in plenty of EVO oil and a good sprinkle of salt.

Meanwhile, soft boil eggs in a saucepan of water. Eggs at room temperature will take about 4 to 6 minutes (depending on the size of your eggs) when placed in boiling water. Cool in cold water before removing the shells.

Blanch beans in the boiling, salted water for 2 minutes and refresh in iced water.

Slice tomatoes, gently crumble tuna into large pieces and combine with basil leaves, capers, olives, beans and cooled, roasted potatoes.

Pound garlic and anchovy in a mortar and pestle to form a paste. Combine Cabernet vinegar, mustard and 100ml of EVO oil for dressing. Whisk in garlic paste and season to taste.

Dress salad and portion into 4 serves. Top each serve with a shelled and halved soft boiled egg.

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