

# Ateliers et Saveurs niçoise salad way

## Recette pour 4 personnes

### Description

We have revisited this classic recipe from Nice.

### Ingrédients

For the salad

- 200 Gr Fingerling potatoes
- 100 Gr Green beans
- 4 Unit(s) Green onion
- 1 Can(s) Anchovy
- 0.25 Cup(s) Pitted kalamata olives
- 2 Unit(s) Egg
- 2 Unit(s) Italian tomatoes
- 2 Unit(s) Boston lettuce
  
- Olive oil
- Salt and pepper

For the vinaigrette

- 2 Tbsp Olive oil
- 2 Unit(s) Lemon
- 1 Tsp Fleur de sel
  
- Olive oil
- Salt and pepper

### Préparations

Temps de préparation **45 mins**

For the preparations

In a big pot, put the potatoes and cover the with cold water, bring it to boil and let it cook for 25 minutes. Check the cooking with a small knife, it must be soft Inside, strain it and let it cool down. Peel it and slice it. Remove the tops of the green beans, cut it in half. In a big pot of salty boiling water, blanche it for 5 minutes, strain it and refresh it. Remove the leaves of the lettuce, wash it and dry it. In a pot of boiling water, cook the eggs for 10 minutes, cool it down Under cold water. Peel it, and dice it in big pieces. Mince the green onions. Strain the anchovy. Dice the tomatoes in big cubes. Squeeze and strain the lemon juice.

For the salad

In a big bowl, put the lettuce, add all the ingredients except the anchovy. In a bowl, mix the olive oil, the lemon juice, the sea salt and a couple round of fresh black crack pepper. Pour the vinaigrette on the salad and finish by topping with the anchovy.

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**Bon appétit!**