

Salade Niçoise à la Farmers Market

Sierra Valley Farms organic mixed greens or baby romaine, rinsed & spun dry
Easter Egg radishes, rinsed & sliced or quartered
Tiny carrots, scrubbed & either cooked or raw then quartered
Pickled baby beets, quartered or sliced
Green, yellow or purple beans, cooked & cooled
Hard-boiled Cage free eggs, quartered
Small new potatoes, boiled & cooled, sliced or quartered
K & J Orchards Vine ripe tomatoes, cherry or heirloom, cut in wedges
R&B Quality Seafood & Fish Smoked tuna or Seared & sliced fresh tuna
Niçoise olives

Fresh Basil Vinaigrette:

1-small shallot
3 Tbs. Champagne or white wine vinegar
salt & freshly ground black pepper, to taste
1-heaping Tbs. Dijon mustard
1-cup basil leaves
1/3 cup Extra virgin Olive Oil

Peel & thinly slice the shallot. Place in a blender with the vinegar. Macerate for 15- 20 minutes to mellow the shallot. Add S&P & mustard, then blend. Add basil & a little oil, blend & while still running drizzle in remaining oil. Taste & adjust seasoning.

To assemble the Salade Niçoise:

Toss the greens with a little vinaigrette. Arrange on a serving plate. Toss remaining vegetables, separately, with a little vinaigrette & arrange around the perimeter of the plate. Add eggs, potatoes & tomatoes to the plate & scatter olives around. Flake the smoked tuna & place in the center of the plate or fan slices of seared tuna on top. Drizzle with a bit of vinaigrette, if desired.

