

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Classic Salade Niçoise with Grilled Ahi Tuna

BY CHEF MARTY SLAVIN

### (Serves 4) Ingredients

1 lb. red skinned potatoes,  
sliced ½" thick

Salt

2 tbsp. dry white wine

10 oz. French green beans

4 large eggs

¼ cup white wine vinegar

½ shallot, minced

2 tbsp. Dijon mustard

1 tbsp. fresh chopped thyme

Ground black pepper

¾ cup extra virgin olive oil  
(we use Talcott brand oil)

8 cherry tomatoes sliced in half

1 head of Boston lettuce,  
leaves separated and cleaned

6 radishes,  
trimmed and quartered

4 (4 oz.) portions of ahi tuna

½ cup niçoise olives

### Directions

Cook potatoes until fork tender. Drain and transfer to a medium bowl, drizzle with wine and let cool. In another sauce pan, cook the green beans until crisp and tender, cool in ice bath. Drain and pat dry. Cook eggs in the sauce pan that cooked the potatoes for about 10 minutes. Peel under running water.

Whisk the vinegar, shallot, mustard, thyme, ½ tsp. salt and pepper to taste. Whisk in the olive oil slowly so it becomes emulsified. Toss the tomatoes in a small bowl with salt and pepper to taste. Add ¼ cup of the dressing to the potatoes and toss. Quarter the eggs. Sear the tuna.

Divide lettuce among 4 plates. Arrange the potatoes, green beans, radishes, eggs and tuna on top. Pour any juices from the tomatoes and/or tuna in to the dressing. Add tomatoes to salad and drizzle dressing evenly over each plate. Top with the olives.