

*fresh*  
**SMOKED EGG  
TUNA NICOISE**



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*The*  
**SMOKED  
EGG**  
COMPANY



# fresh SMOKED EGG TUNA NICOISE

*serves*  
4 – 6

## INGREDIENTS

350g baby potatoes  
125g green beans,  
trimmed  
2 The Smoked Egg  
Company smoked eggs  
500g fresh tuna steak  
1 tablespoon extra virgin  
olive oil  
4 ripe truss tomatoes,  
quartered  
50g nicoise or small  
black olives  
4 anchovies in oil,  
drained, chopped  
2 tablespoons baby  
capers, drained, rinsed  
1/4 cup fresh basil leaves  
1/4 cup fresh continental  
parsley leaves

## DRESSING

80ml (1/3 cup) extra  
virgin olive oil  
1 tablespoon red wine  
vinegar

## METHOD

Place potatoes in a saucepan of cold water. Bring to the boil. Cook for 12 minutes, adding the beans for the last 5 minutes of cooking. Drain. Halve potatoes.

Meanwhile, place The Smoked Egg Company smoked eggs in a saucepan of cold water. Bring to the boil. Reduce heat to medium. Simmer for 7 minutes. Refresh in a bowl of cold water. Peel the eggs. Quarter.

Drizzle the tuna with oil. Season. Heat a non-stick frying pan over high heat. Cook tuna, turning, for 2 minutes for medium or until cooked to your liking. Transfer to a plate. Rest for 2 minutes. Coarsely chop.

Place potato, beans, tuna, tomato, olives, anchovy, capers and herbs in a bowl.

Whisk the dressing ingredients in a bowl. Season. Add to the salad. Toss to combine. Serve salad topped with The Smoked Egg Company smoked eggs.