

fresh
**SMOKED EGG
TUNA NICOISE**



smokedeggs.com

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.