



## SALMON SALAD NIÇOISE



The beauty of Salad Niçoise is in its simplicity. Many ingredients you already have in your pantry and in the version below we substituted salmon for the traditional tuna. Serves 6

### ***Wine Pairing:* Pinot Noir, Carneros and Reserve Pinot Noir Rosé**

12 oz new potatoes  
8 oz haricots verts, stem ends trimmed  
2 shallots, finely minced  
3 Tbsp champagne vinegar  
1 Tbsp lemon juice  
1/2 tsp kosher salt  
1/4 tsp pepper  
3/4 cup extra virgin olive oil  
2 Tbsp pure olive oil  
6 (4-ounce) portions salmon filet, skin on  
Kosher salt  
Pepper  
2 heads butter lettuce, cored, washed  
6 large eggs, hard boiled, peeled, quartered  
1 cup cherry tomatoes, stemmed, halved  
1/3 cup Niçoise olives

### **Olive Aioli**

1 clove garlic  
1/4 cup pitted Niçoise or Kalamata olives  
1 anchovy, rinsed  
1 egg yolk  
2 Tbsp lemon juice  
1 1/4 cups olive oil  
1 tsp kosher salt  
1/2 tsp pepper

Boil or steam the new potatoes until tender. Cool and quarter. Place in a bowl and set aside.

Bring a pot of salted water to a boil. Have a bowl of ice water nearby. Cook the haricots verts until tender, about 2 minutes. Drain, and immediately plunge into the ice water. Drain, place in a bowl and set aside.

Stir together the shallots, vinegar, lemon juice, salt and pepper in a small bowl and let macerate for 15 minutes. Whisk in the extra virgin olive oil. Set aside.

Heat the pure olive oil in a large non-stick skillet over medium-high heat. Season the salmon filets with salt and pepper. Place them in the pan skin side up and cook for 3-4 minutes or until they begin to turn golden brown around the edges. Cover the pan, turn the heat to low and cook 4 to 6 minutes until cooked through. Remove the lid. Peel off the skin and discard. Keep warm.

Line a plate with 3 or 4 butter lettuce leaves. Toss the haricots verts with 2 tablespoons of the vinaigrette and divide among the plates, making a bed for the salmon. Toss the potatoes with 3 tablespoons of the vinaigrette and arrange around the beans. Place a salmon filet, seared side up, on top of the beans. Divide the hard-boiled egg, tomatoes and olives among the plates. Drizzle some vinaigrette over the tomatoes and eggs and spoon a dollop of the Olive Aioli on top of the salmon.

**Olive Aioli:** Place the garlic, olives and anchovy in a food processor and process until finely chopped. Add the egg yolk and lemon juice and pulse until mixed. With the machine running, drizzle in the olive oil until mixture is emulsified and thick. Add the salt and pepper. Refrigerate until ready to serve.