

# WAIPAPA BAY

## SALADE NIÇOISE *pair with Waipapa Bay Rosé*

**SERVES:** 4-6

### **INGREDIENTS:**

#### Salad

1 pound small new potatoes, boiled until tender  
6 ounce yellow baby beets, boiled and peeled  
6 ounce red baby beets, boiled and peeled  
8 ounce haricot verts, blanched  
12 ounce cherry tomatoes, halved  
1/2 cup black Niçoise olives  
8 small radishes, trimmed and thinly sliced  
8 salt-packed anchovies, rinsed and drained  
4 hard-boiled eggs, halved lengthwise  
1 cucumber, thinly sliced  
3 (4-ounce) cans high-quality oil-packed tuna, drained  
1/2 cup loosely packed basil leaves, to garnish  
1/4 cup thinly sliced scallions, to garnish

#### Dressing

1 clove garlic  
Kosher salt, to taste  
1/3 cup olive oil  
2 tablespoon fresh lemon juice  
1 tablespoon Dijon mustard  
1 shallot, minced  
Freshly ground black pepper, to taste



### **INSTRUCTIONS:**

Make the dressing: Mince garlic on a cutting board and sprinkle heavily with salt; using a knife, scrape garlic and salt together to form a smooth paste. Transfer paste to a bowl and whisk in oil, juice, mustard, shallot, and salt and pepper; set aside.

Make the salad: Arrange all ingredients in separate rows on a large serving platter; drizzle dressing over all ingredients, season with salt and pepper, and garnish with basil and scallions just before serving.