

Salad Niçoise
The Williamsburg Hospitality House
Serves 4

Roasted Shallots:

12 oz olive oil
2 c shallots
½ c honey
1 tbsp whole peppercorns

Tarragon Vinaigrette:

1 bunch fresh tarragon
4 oz Champagne Vinegar
1 c roasted shallots, reserve olive oil
2 whole eggs
2 tbsp Dijon Mustard
Kosher salt
Fresh pepper

Salad:

1 lb tuna (fresh or canned)
1 medium red pepper
1 medium yellow pepper
1 small white onion
¼ c green olives
4 small Red Bliss Potatoes
4 hard boiled eggs
¼ c Niçoise Olives
Kosher salt
Fresh pepper
10 basil leaves
6 c Mesclun greens
1 c Tarragon Vinaigrette

Roasted Shallots –

1. Preheat oven to 325 degrees.
2. Combine ingredients in suitable baking dish and roast for 30 minutes or until tender.

Tarragon Vinaigrette –

1. Place shallots into a non-reactive container, reserving the olive oil for later use.
2. Add remaining ingredients into container with shallots and blend with hand blender until smooth.
3. Slowly add olive oil in a smooth stream to shallot puree. Adjust salt and pepper to your taste and chill until needed.

Salad –

1. Roast tuna in 350 degree oven until cooked through, flake and allow it to cool. Canned tuna can be used in place of fresh.
2. Boil eggs and Red Bliss Potatoes until done.
3. Toss tuna, olives, onion, red and yellow peppers, basil, salt and pepper together with Tarragon Vinaigrette, chill until service.
4. Make a bed of Mesclun greens on a chilled plate, center tuna mixture on greens and use sliced potatoes and hard boiled eggs to garnish. Drizzle extra vinaigrette as needed on salad.