

Diora®

Grilled Tuna Summer Niçoise

RECIPE BY GAIL SIMMONS

Serves 4

INGREDIENTS

VINAIGRETTE

1/3 cup red wine vinegar
1 tablespoon Dijon mustard
1 medium shallot, finely chopped
2 garlic cloves, finely chopped
1 teaspoon anchovy paste or finely chopped anchovies
1/3 cup extra virgin olive oil, plus more for brushing grill
2 tablespoons finely chopped chives, plus more for garnish
Kosher Salt
Freshly ground black pepper

SALAD

1 pound fresh tuna steak (1-inch thick)
3/4 pound green beans (preferably haricot vert), ends trimmed
3/4 pound small red or gold new potatoes
1/2 head romaine lettuce, leaves separated and washed
1 red bell pepper, sliced lengthwise into 1-inch pieces
1/2 fennel bulb, thinly sliced lengthwise
1/2 cup Niçoise or other small black oil-cured olives
2 tablespoons jarred capers, drained and rinsed
1 cup cherry tomatoes, halved lengthwise
2 large eggs
2 tablespoons parsley, chopped

INSTRUCTIONS

Bring a large pot of salted water to a boil.

Meanwhile, in a medium bowl, whisk together the red wine vinegar, Dijon, shallots, garlic and anchovy paste, and allow to sit at room temperature for 5 minutes. Add the olive oil in a slow, steady stream until well combined, then stir in the chives. Divide the dressing in half. Arrange the tuna steak in a large shallow bowl or resealable plastic bag, and pour half the marinade over it. Turn the tuna steak to coat. Let stand for 30 minutes. Season the reserved half of the marinade with salt and pepper and set aside.

Fill a large bowl with ice water. Add the green beans to the boiling water and cook until crisp tender, about 3 minutes. Using a slotted spoon, transfer the green beans to the ice water. Let stand for 2 minutes, then drain and pat dry. Keep water boiling.

Add potatoes to the boiling water. Cook until tender, about 15 minutes. Drain and allow to cool slightly, then cut in half. While still warm, place the potatoes in a large bowl and toss with 2 tablespoons of the vinaigrette, set aside.

Fill a small saucepan with water and bring to a boil. Using a spoon, gently lower the eggs into the water and cook for 7 minutes. Drain, then rinse the eggs under cold running water for 1 minute; set aside. When cool enough to handle, peel and quarter them lengthwise.

Light a grill or preheat a grill pan and lightly brush with oil. Shake excess marinade off the tuna steaks and season with salt and pepper. Discard the marinade. Season peppers and fennel with salt and pepper. Grill steak, peppers, and fennel over moderately high heat, turning once, about 2 minutes per side, until tuna is medium-rare, and vegetables are lightly charred and tender. Remove steak to a cutting board and allow to rest for 5 minutes, then slice into 1/2-inch thick pieces.

Arrange romaine leaves on a large serving platter. Scatter the peppers and fennel over the romaine leaves. Add the green beans to the potato mixture along with another tablespoon of the vinaigrette and toss well, then scatter them over the platter. Add olives, capers, and tomatoes to previous bowl with another tablespoon of the vinaigrette and toss well, then scatter over the platter. Season egg quarters with salt and pepper and arrange on the salad. Finally, add the tuna slices over the top. Drizzle with more vinaigrette and sprinkle with parsley and chives, if desired, before serving.



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LA BELLE FÊTE
ROSÉ OF PINOT NOIR