



EGGS AND GREEN OLIVE SALAD Serves 4-6

1 small purple onion, peeled and finely sliced
lengthwise
4
250 g
150 g eggs
fresh green beans, trimmed
podded peas
65g green olives, pitted and halved
100g pine nuts, toasted and roughly chopped
2 tbs flat-leaf parsley, finely chopped
2 tsp sweet paprika
2 tsp ground sumac
1/2 tsp cayenne pepper
3 tbs sesame seeds, toasted
1 lemon, juiced
1 garlic clove, crushed with 1/2 teaspoon salt
100ml EVOO
pepper
paprika

1. Soak the onion in cold water for 10 minutes to reduce the sharpness.
2. Put the eggs into a bowl with hot tap water for 5 minutes to bring them to room temperature. Bring a pan of water to the boil. Carefully lower in the eggs and cook for 5 1/2 minutes. Remove from the water and refresh briefly under cold running water.
3. Blanch the beans in boiling salted water until cooked but still slightly crisp. Refresh until cold.
4. Blanch the peas in boiling salted water until cooked but still slightly crisp. Refresh until cold.
5. When the eggs are cool, peel and chop them roughly.
6. Put the chopped eggs in a large mixing bowl with three-quarters of the onion, the olives, pine nuts, parsley leaves, spices and sesame seeds.
7. Add the well drained beans and peas.
8. In another small bowl, whisk together the lemon juice, garlic paste and olive oil. Pour the dressing onto the salad and toss lightly. Taste and season with pepper.
9. To serve, pile the salad into a small serving bowl and make a little well in the top. Fill with the remaining onion slices. Sprinkle the egg salad with a little paprika and serve at room temperature.