

HOW TO MAKE

French green beans salad

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 1 lb green beans• ¼ cup walnuts• 1 shallot• Peanut oil• vinegar• a little tarragon• Salt and white pepper	1	Bring salted water to the boil. During that time prepare the green beans. Boil them 7 to 10 minutes depending on their size.	• 1 lb green beans	« Add a little smoked magret or foie gras for a very special treat...»
	2	During the beans cooking time prepare the sauce: chop the tarragon, the shallot, emulsify the oil and the vinegar, season with salt and white pepper, chop the walnuts, and combine all of the above.	• ¼ cup walnuts • A little tarragon • 1 shallot • 3 TBS peanut oil • 1 TBS vinegar • Salt and white pepper	
	3	Drain the beans and run cold water on them to preserve their color. Season with the sauce and serve.		