

## Classic Salad Nicoise

Serves 4-6

### For the Dressing

- 1 clove garlic
- Kosher salt, to taste
- $\frac{1}{3}$  cup olive oil
- 2 tbsp. fresh lemon juice
- 1 tbsp. Dijon mustard
- 1 shallot, minced
- Freshly ground black pepper, to taste

### For the Salad

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

## 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.

## **Parfait of Toasted Pound Cake with Mixed Berry Compote**

Serves 6

### **Toasted Pound Cake**

- 1 1/2 tbsp. unsalted butter
- 6 slices pound cake

Melt 1 1/2 tablespoons butter in a skillet over medium heat, add the cake, and toast until golden brown on both sides. Remove and keep warm.

### **Mixed Berry Compote**

Makes 3 cups

- 3 tablespoons unsalted butter
- 1/4 cup packed light brown sugar
- 2 tablespoons fresh lemon juice
- 3 cups mixed berries (3/4 lb) such as raspberries, blackberries, and blueberries

Melt butter in a skillet over moderate heat. Stir in brown sugar and lemon juice until sugar is dissolved. Add berries and cook, tossing gently (try to keep most of them from breaking up), until berries are warm and juices begin to be released, 2 to 3 minutes.

Serve warm or at room temperature.

To serve as individual parfaits, alternate layers of toasted pound cake with the berry compote, starting with the cake, in 6 oz cups. Top with either fresh whipped cream or your favorite vanilla ice cream.