



MAISONS DES RÊVES

Green bean salad Dar Ahlam

Ingredients for 4 persons:

200 gr of green beans
100 gr of grilled almonds
10 gr of mayonnaise
2 coffee spoons of sesame seeds
4 coffee spoons of balsamic vinegar
3 coffee spoons of olive oil
Icing sugar
Salt
Pepper

Preparation:

Poached the green beans on hot water. When it's cooked per your convenience, Deep them on cold water with ice (to keep the colour and to stop the baking)

Mix the olive oil, the balsamic vinegar, salt, pepper. Correct the acidity with the icing sugar as wished.

Ground the grilled almonds;
Mix with the sesame seeds

Mix the green beans with the mayonnaise and the mixture composed by olive oil, vinegar...

Set up as a circle in the middle of a flat plate.
Put the almond/ sesame seed mixture on the top