

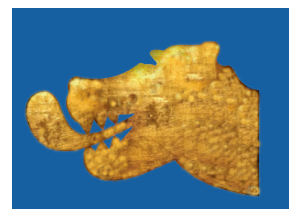
# French Country Cooking at Château L'Age Baston

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## **Salade aux noix de domain (L'Age Baston Walnut Salad)**

180G L'Age Baston crushed walnuts\*\*\*

half a hardboiled egg per person

150g Cantal cheese

750g Haricot vert – small French beans

150g small mushrooms

2 medium onions

2 teaspoons Dijon mustard

2 tablespoons red wine vinegar

6 tablespoons extra virgin olive oil

Salt and freshly ground black pepper

To Garnish: roughly chopped flat leaf parsley

\*\*\*If L'Age Baston walnuts unavailable, the freshest walnuts you can find

1. Hard-boil the eggs to your liking
2. When they are ready, plunge immediately into cold water to cool
3. Crush the walnuts by putting the shelled walnuts into a fine tea towel and rolling them with a rolling pin
4. Prepare the haricot vert - top and tail. Cut in half if too long. Cook in salted boiling water for about 5 minutes or until al dente. Keep checking and tasting
5. When ready, transfer to colander and plunge into very cold water
6. As soon as the beans are cold, put them to drain
7. Prepare the mushrooms - wipe clean and then finely slice
8. Peel the onions and cut into thin slices
9. When cold, remove the eggs from their shells and cut into slices
10. Dice the cheese
11. To make the dressing - take the mustard, vinegar and olive oil into a small bowl, season with salt and pepper and blend with a hand held blender. The vinaigrette should be thick and creamy. Put the vinaigrette into a jam jar with lid
12. Place the Haricot Vert into the salad bowl, add the onions and the mushrooms
13. Give the vinaigrette a shake and add to the bowl
14. Give the salad a gentle toss
15. Add the cheese and the crushed walnuts
16. Decorate with the eggs then sprinkle the chopped parsley over the top
17. Serve immediately