

**INGREDIENTS:**

500g cooked and peeled prawns

1 kilo new potatoes, cut into chunks

250g each French beans, baby broad beans and carrot batons

6 hard-boiled eggs

1 cucumber, peeled de-seeded and cut into chunks

100g dried black olives

12 cherry tomatoes

For the aioli:

one egg yolk

400ml sunflower oil or light olive oil

teaspoon Dijon mustard

juice of half a lemon

good pinch sea salt, freshly-ground black pepper

**TIME:** 1 Hours**SERVING:** 6 people

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For the aioli, make sure all ingredients are at room temperature or even, for the egg yolk and oil, slightly warm. (Stand the oil bottle and the egg in some warm water for 10 minutes before using and for good measure put the mixing bowl in with them.) Break the egg yolk into the bowl and beat for a few seconds with an electric whisk. Add a few drops of oil and whisk them in then continue to whisk, adding the oil drop by drop and finally in a thin, continuous stream. When half the oil is absorbed add the mustard and lemon juice, whisk in and continue whisking in the remainder of the oil. Season with salt and pepper. Cook the potatoes, beans and carrots until al dente and arrange on a large platter with the prawns, the halved eggs, the olives, tomatoes and cucumber. Serve with the aioli and crusty bread.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**