



## Cooking with wine N° 2 by Chef Henri Poireau

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*Each week we give our resident chef Henri Poireau free run of the cellar. He can choose any bottle he wants, but he has to come up with a dish to match the wine.*



### **Château Tour de Bonnet, Entre-deux-Mers 2010 (André Lurton)**

Sauvignon Blanc 50%, Sémillon 40%, Muscadelle 10%

Fresh, fruity white with blackcurrant leaf on the nose and complexity on the palate resulting from the blending of the Sauvignon with Sémillon and Muscadelle. This is a sort of second wine to Château Bonnet and represents excellent value for money. The picture shows a 2009 but get the 2010 if you can.

€4.25 Auchan (FR); \$12.99 Total Wine & More (US).

Chef Henri has matched this wine with salad of sun-dried tomatoes and French beans.

The recipe follows overleaf . . .



## Salad of sun-dried tomatoes and French beans

A vegetarian version of the classic Salade Niçoise, the sun-dried tomatoes making a tasty replacement for the tuna. It goes very well with the Château Tour de Bonnet 2010, or any other unoaked Bordeaux white wine from a recent vintage.

*Henri Poireau*

### Ingredients

### Serves 4

4 eggs  
400g small new potatoes  
200g haricots verts / French beans, trimmed  
4 cherry tomatoes, halved  
280g jar of sun-dried tomatoes, drained of their oil, cut into quarters  
60g black olives, stones removed  
Parsley  
Olive oil  
Juice of a lemon

### Method

Boil the eggs for 10 minutes then cool in iced water. Shell and quarter.

Steam the potatoes for 15 minutes or until cooked and chop them in half. Leave to cool.

Steam the haricots verts / French beans for 10 minutes – they should still be a little crunchy. Leave to cool.

In a large glass bowl, combine the cherry tomatoes, sun-dried tomatoes, eggs, olives, a tablespoon of chopped parsley, and the potatoes.

Make a dressing from the lemon juice and olive oil.

Add the beans to the glass bowl and then add the dressing.