



COUNTRY-STYLE OR "SAN ISIDRO" SALAD FOR SHARING



INGREDIENTS

- 1 ROMAINE LETTUCE
- 250G TUNA IN ESCABECHE OR TUNA BELLY
- 4 HARD-BOILED EGGS
- 100G PITTED OLIVES
- 1 LARGE SPRING ONION OR MEDIUM-SIZED WHITE ONION
- 100ML OIL
- 50 ML SHERRY VINEGAR
- SALT

PREPARATION

1



Break the lettuce up into large pieces by hand and soak in cold water for a few minutes to wash it, drain and dry thoroughly.

2



Cut the onion into wedges. Quarter the olives. In a bowl, mix the vinegar, oil and a little salt, whisk lightly into an emulsion. Cook the eggs for 10 minutes in boiling water, peel and quarter.

3



Place the lettuce in the base of a salad bowl, then add the onion, olive, eggs and finish with the vinaigrette. Sprinkle a little salt over the salad.

¡Enjoy!

