

Blue Lake Bean, Roasted Fig, and Hazelnut Salad

Serves 8-10

If you're roasting figs for an appetizer, or to serve with [Spiced Duck Breast](#), go ahead and roast extra so you'll have a head start on this tasty, sweet, and nutty salad for the next day.

Ingredients

3 lbs.	Blue Lake beans, ends cut off and cut into 2-in. pieces
1 recipe	Roasted Figs
4 oz.	hazelnuts
1 small	shallot
1½ Tbsp.	sherry vinegar
1 tsp.	Dijon mustard
	Kosher salt and freshly ground black pepper
¼ cup	extra virgin olive oil
1-2 Tbsp.	hazelnut oil

Method

Oven Temperature: 500-550 degrees (or lower temperatures and adjust placement accordingly)

- Cook the beans in boiling salted water until done but still firm, about 3 minutes. Drain and plunge into ice water. Drain again and lay out on towels to dry.
- Cut the fig halves in half again (see link above).
- **Flame Height: 3.6**
- Place the nuts in a shallow baking dish and toast **in the doorway** of the oven for 4-6 minutes or until fragrant with skins starting to peel. Remove from oven, wrap in a clean kitchen towel, and rub to remove loose skins. Coarsely chop the nuts.
- In a small bowl combine the shallot with the vinegar, mustard, salt, and pepper.
- Slowly whisk in the olive oil. Add 1 Tbsp. of the hazelnut oil and taste. Add more if desired and adjust seasonings.
- Toss beans and figs with dressing and sprinkle with nuts.

Some hazelnut oils are much stronger than others so adjust the amount to your taste.



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