



# Steamed broccolini with preserved lemon dressing

By Matt Stone

15 minutes

Preparation time

1 minute

Cooking time

6

Serves

# **INGREDIENTS**

# **Dressing**

2 preserved lemon wedges

2 green chillies

2 shallots

2 tsp coriander seeds

60 ml ( $\frac{1}{4}$  cup) chardonnay vinegar

160 ml (? cups) olive oil

Sea salt flakes and ground black

pepper

# **Broccolini**

4 bunches broccolini, trimmed

## **Miele Accessories**

Perforated steam container

## **METHOD**

# **Dressing**

- 1. Remove flesh from the preserved lemon and finely dice the skins.
- 2. Remove the seeds from the chillies and finely dice.
- 3. Peel the shallots and finely dice.
- 4. Toast the coriander seeds and coarsely grind in a mortar and pestle, leaving some texture.
- 5. Mix all the dressing ingredients and season to taste. This dressing can be made a day in advance.

### **Broccolini**

1. Place the broccolini in a perforated steam container. Place in the steam oven and Steam at 100°C for 1 minute, or until tender.

## To serve

- 1. Mix the broccolini with a little dressing and serve on a share plate.
- 2. Drizzle with a little more dressing and serve immediately.

# Hints and tips

• Making your own <u>preserved lemons</u> is easy with a Miele steam oven and is a great way to ensure you always have some in your fridge for an instant flavour hit.