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spring bagel

with PDO huile d'olive de la Vallée des Baux-de-Provence - olives maturées AOP

For 4 servings:

- *4 bagels (plain or with sesame)*
- *150 g fresh goat cheese*
- *4 tbsp of **PDO huile d'olive de la Vallée des Baux-de-Provence - olives maturées***
- *200 g of fresh shelled beans (or frozen)*
- *8 thinly sliced radishes*
- *1/2 bunch of chopped chives*
- *The zest and juice of 1 lemon*
- *Salt and freshly ground pepper*

Preparation: 15 min
Cooking: 5 min

Make the cream with the olive oil and goat's cheese: whisk the fresh goat's cheese with 3 tablespoons of PDO huile d'olive de la Vallée des Baux-de-Provence – olives maturées, the zest and juice of ½ lemon and half of the chopped chives. Season with salt and freshly ground pepper. The cream must be smooth and generous.

Prepare the beans: blanch for 2 minutes in salted boiling water, drain and cool off. Peel them (remove the thin skin) to reveal the vivid green. Season with the zest and the juice of ½ lemon and olive oil.

Cut the bagels in half and lightly toast them. Generously spread the goat's cheese cream over each of the half bagel. Top with the beans, the 8 thinly sliced radishes and the remaining chives. Finish with a drizzle of olive oil and a twist of pepper.

Serve them opened or closed, with baby leaves salad.

Tip: if you find very fresh and tender beans, then there is no need to blanch them: they can be eaten raw, just season them.

What about the olive oil?

We advise you to use a traditional-tasting PDO huile d'olive de la Vallée des Baux-de-Provence – olives maturées (matured olives) for its aromas of preserved olives, black olives, olive paste, cocoa, mushroom, cooked artichoke, truffle and sourdough bread.
You can also use PDO huile d'olive d'Aix-en-Provence – olives maturées, huile d'olive de Provence - olives maturées or Corse - Oliu di Corsica – récolte à l'ancienne.

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