

PERRIN«Les Cornuds »

VINSOBRES

Around the village of Vinsobres or more precisely around the hamlet of Les Cornuds, the vines have always grown alongside olive trees.

In my own way, I continue this co plantation by cooking Swiss chard with black olives. A touch of Anchovy reveals the aromas of the dish.

SWISS CHARD IN BLACK OLIVE JUICE FROM DRÔME PROVENÇALE

4 servings

- 2 Swiss chard stalks
- 10cl of Veal jus
- 3 salted Anchovy filets (crushed into a purée)
- 120g black olives (no stone)
- 2 lemons
- 50gr of butter
- 2 tablespoon flour
- half a glass of white wine



In a saucepan, pour 1.5 litres of water, the juice of 1 lemon, the white wine and season with salt. Add the flour slowly and keep stirring with a whisk until it comes to the boil.

Cut off the green part of the Swiss chard with a knife. Peel the white parts on both sides and slice them in 2cm pieces. Add them to the saucepan and cook them making sure they are covered by the liquid. Turn off the heat before the Chard is too soft and leave to cool.

Wash the green part of the Chard. Put the veal jus in a saucepan and stir in the pureed anchovy filets, add salt and pepper if necessary.

Put the olives into a small pan, cover with cold water and bring to the boil then cool them with cold water and drain them.

Fry the white pieces of chard in butter until brown then add the green Chard that you will have roughly chopped. Fry on a high heat, add salt and drain all the juice off and cover with a lid to keep warm.

Place the white and green pieces of chard in the middle of the plate, add a few olives that you will have fried slightly before and pour the veal and anchovy jus over the chard.

Vous êtes en **Provence** !