

Steamed broccolini with preserved lemon dressing

By Matt Stone

15 minutes

Preparation time

1 minute

Cooking time

6 servings

Serves



INGREDIENTS

Dressing

- 2 preserved lemon wedges
- 2 green chillies
- 2 shallots
- 2 tsp coriander seeds
- 60 ml (¼ 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 [preserved lemons](#) 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.