Sides / France

Haricots Verts Amandine

Tender-crisp French green beans blanched to vivid green and finished in foamy browned butter scattered with toasted slivered almonds — the essence of classical French elegance.

Time 20 min **Servings** 4

What you'll need.

- ☐ 400 g Haricots verts (French green beans), stem ends trimmed
- ☐ 60 g Unsalted butter
- ☐ 50 g Slivered almonds
- ☐ 15 ml Fresh lemon juice
- ☐ 6 g Fine salt
- ☐ 1 g Freshly ground white pepper

Let's make it.

01 Bring a large pot of water to a rolling boil. Season it with salt until it tastes like mild sea water — about 15 g salt per litre. Drop the haricots verts in and cook uncovered for exactly 2–3 minutes: the goal is crisp-tender, never soft. Have a large bowl of ice water ready. Drain the beans and immediately plunge them into the ice bath.

02 In a wide sauté pan over medium heat, melt the butter and add the slivered almonds simultaneously. Swirl the pan frequently. The butter will foam, then the foam will subside as water evaporates. Watch carefully — the milk solids will begin to color to a toasty brown while the almonds toast alongside them. The moment the butter smells of hazelnuts and the almonds are golden, remove from heat.

03 Add the drained and thoroughly dried beans to the pan with the beurre noisette and almonds. Toss over medium-low heat for 1 minute until the beans are coated and reheated. Squeeze the lemon juice directly over the pan and toss once more. Season with white pepper and taste for salt. Serve immediately on a warmed plate.

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Servings are an estimate; check quantities in the source recipe.
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