

Salt and Serenity

Warm Broccoli Salad

Serves 4-6

Adapted from Gourmet magazine June 2004

2 large eggs
2 bunches broccoli
1-2 tablespoons olive oil
½ teaspoon Kosher salt
¼ teaspoon black pepper
3 slices rye bread, crusts removed and bread cut into 1/2-inch cubes
1/2 teaspoon kosher salt
1 tablespoon Extra Virgin olive oil
1 garlic clove, peeled and smashed
¼ cup Extra Virgin olive oil
1 1/2 tablespoons Sherry vinegar
2 teaspoons Dijon mustard
1/2 teaspoon salt
1/4 teaspoon black pepper

1. **Hard-boil eggs:** Place eggs in small saucepan. Cover with cold water. Bring to a boil. As soon as water begins to boil hard, cover saucepan and remove from heat. Let sit for 12 minutes. Rinse eggs under cold water, peel and grate eggs through the large holes of a box grater. Set grated eggs aside.
2. Preheat oven to 375° F. Remove stems from broccoli, leaving about 2 inches still attached to the head. Set head aside. Using a vegetable peeler, peel off the woody parts of the stem. Slice stem on the diagonal into ¼ inch thick coins. Set aside sliced stems.
3. Cut head of broccoli through the top, into ½ inch thick planks. Set aside any small florets that do not stay attached. Toss planks and sliced stems with 1-2 tablespoons olive oil, 1/2 teaspoon kosher salt and ¼ teaspoon black pepper and arrange in a single layer on a parchment lined baking sheet. Bake for 20 minutes until golden brown and crispy.
4. Mix rye bread cubes with 1/2 teaspoon kosher salt and 1 tablespoon olive oil. Spread croutons out on parchment lined baking sheet and bake in 375° F oven for 15 minutes.
5. Bring a small pot of water to a boil. Add small broccoli florets and cook for 3 minutes. Drain and set aside.

6. While broccoli and croutons are in oven, cook garlic in $\frac{1}{4}$ cup of olive oil in a 10-inch heavy skillet over moderate heat until golden, 1-2 minutes, and then discard garlic, reserving oil. Whisk together sherry vinegar, Dijon mustard salt and pepper. Add hot oil to vinegar mixture, whisking until emulsified.
7. Arrange roasted and boiled broccoli on a large platter. Drizzle with dressing and top with grated egg and croutons. Serve warm or at room temperature.