

Salt and Serenity

Shaved Spring Salad

Serves 4

1/3 cup hazelnuts
1 pound asparagus, fat spears are best, washed
6-8 large carrots, rainbow ones if you can find them, regular orange ones if not
1/4 cup chopped chives
1 Tablespoon white wine vinegar
1 Tablespoon lemon juice
1/2 teaspoon Dijon mustard
1/2 teaspoon Kosher salt
1/4 teaspoon black pepper
1 small shallot, finely minced
4 Tablespoons Hazelnut oil
2 ounces Gouda or Gruyere cheese, thinly sliced with vegetable peeler

1. Preheat oven to 325°F with rack in middle. Toast hazelnuts on a small baking sheet until centers are golden, about 15 minutes (cut one open to test for doneness). Cool to warm, and then rub off any loose skins in a kitchen towel. Coarsely chop nuts and set aside.
2. Shave asparagus. The easiest way to do this is to lay the washed spear flat on a cutting board, hold onto the tip, and run a vegetable peeler from tip to base. There will be a bit of each spear that you won't be able to shave. You could throw them onto a baking sheet with a bit of olive oil and roast them or just eat them raw if they're tender enough. Put shaved asparagus in large mixing bowl.
3. Repeat shaving with carrots and add to mixing bowl. Add chives to mixing bowl.
4. Whisk white wine vinegar, lemon juice, Dijon, salt, pepper and minced shallots in a small mixing bowl. Slowly drizzle in Hazelnut oil, while whisking.
5. Mix 3 tablespoons of dressing with carrots and asparagus. Taste and add more dressing if needed.
6. Transfer salad to serving platter and scatter toasted hazelnuts and cheese on top. Serve.

