

# Salt and Serenity

## Spring Panzanella Salad

**Serves 4**

½ large loaf of sourdough or other artisan bread, cut into 1-inch cubes  
3 tablespoons extra virgin olive oil  
1 teaspoon kosher salt  
1 bunch green asparagus (fat spears are better)  
8 ounces sugar snap peas (about 2 cups), strings removed  
2 cups pea shoots (use watercress or arugula if you can't find pea shoots), washed and dried  
2 watermelon radishes or 8 regular radishes, thinly sliced  
8 eggs  
1 shallot, finely diced  
1 teaspoon Dijon mustard  
½ teaspoon kosher salt  
¼ teaspoon black pepper  
¼ cup white wine vinegar  
½ cup extra virgin olive oil  
2 ounces ricotta salata or feta cheese, crumbled

1. Preheat oven to 375°F. Mix bread cubes with olive oil and salt. Spread out on a rimmed baking sheet and bake for 12-15 minutes, until golden brown.
2. Cut off the tough ends of the asparagus. Using a vegetable peeler, peel the bottom 2 inches of the asparagus spears. Discard peels.
3. Bring a large pot of water to a boil. Add 3 tablespoons kosher salt to water. Boil asparagus for 2 minutes. Add sugar snap peas and boil for a further 2 minutes. Drain and rinse under cold water. Pat vegetables dry. Cut asparagus and sugar snap peas, on the diagonal into 2 inch pieces. Set aside.
4. Bring a large saucepan of water to a boil over medium-high heat. Using a slotted spoon, carefully lower eggs into water one at a time. Cook 7 minutes, adjusting heat to maintain a gentle boil. Transfer the eggs to a bowl of ice water and chill until just slightly warm, about 2 minutes.
5. Gently crack eggs all over and peel, starting from the wider end, which contains the air pocket. Cut eggs in half, lengthwise and set aside.

6. Make the vinaigrette. Place shallots, mustard, vinegar, olive oil, salt and pepper into a small jar. Screw on lid and shake well.
7. In a large mixing bowl, toss together croutons, pea shoots, (or watercress or arugula) asparagus, sugar snap peas, radishes and half the dressing. Taste salad and season with salt and pepper. Let salad sit for about 10 minutes, so the croutons can soak up some of the dressing.
8. Arrange salad on pretty serving platter, if desired. Top with egg halves and crumbled cheese. Serve.