

Salt and Serenity

Asparagus with Pistachio-Egg Vinaigrette

Serves 4 as a side salad or 2 for a light lunch

3 large eggs

1 pound bunch of asparagus (thicker stalks are more delicious in my opinion)

¼ cup cornichons, chopped into small pieces

2 Tablespoons capers, coarsely chopped

1 Tablespoon Dijon mustard (whole grain is nice, but regular is fine)

2 Tablespoons roasted salted pistachios, finely chopped

3 Tablespoons cider vinegar

5 tablespoons extra virgin olive oil

½ teaspoon Diamond Crystal kosher salt

¼ teaspoon black pepper

2 Tablespoons fresh dill, finely chopped

2 Tablespoons roasted salted pistachios, coarsely chopped, for garnish

Salt and pepper to finish

1. Bring a medium sized pot of water to a boil. Gently lower eggs into boiling water. Boil for 9 minutes. Scoop out eggs (you will reuse the water to cook asparagus) and plunge into ice water and let sit for 5 minutes. Peel eggs and set aside.
2. While the eggs are boiling, line the asparagus up so that the ends are even and trim about 1 inch off the bottom of the asparagus. For an elegant presentation, take the time and use a vegetable peeler to peel the bottom half of each asparagus spear.
3. In the same water you boiled the eggs, add 1 tablespoon of Diamond Crystal kosher salt and boil asparagus for 2-3 minutes, just until tender. Drain asparagus and plunge into ice water to stop cooking and set green colour. Drain and pat dry with a kitchen towel.
4. In a medium sized bowl mix together cornichons, capers, mustard, finely chopped pistachios, and vinegar. Slowly drizzle in olive oil while whisking. Add salt, pepper, and dill. Whisk to combine. Coarsely grate eggs on the large holes of a box grater. Gently mix eggs into dressing.
5. Arrange asparagus spears on plate. Drizzle with dressing and sprinkle with additional chopped pistachios if desired, and salt and pepper.