

Shaved Asparagus Salad

Serves 4 as a Side:

Ingredients

1 bunch asparagus, slim stalks

Lemon Vinaigrette:

1/2 lemon juiced (about 1 tablespoon)

1 teaspoon Dijon mustard

1/4 cup best quality extra virgin olive oil

kosher salt and coarsely ground black pepper

freshly grated Parmesan cheese

sea salt

Preparation

Line up several asparagus stalks--about as many as the length of your knife blade.

Beginning at the top, use the edge of a sharp chef's or Santoku knife to shave off the tips on a bias.

Continue shaving on a bias as you work your way down the stalks, slicing off thin wedges as you go.

Stop slicing when you get towards the woody ends and discard them.

Place the asparagus shavings into a large bowl.

Make Lemon Vinaigrette: in a small bowl or cup, combine lemon juice, Dijon mustard and olive oil.

Whisk until emulsified.

Stir in a pinch of kosher salt and lots of coarsely ground black pepper.

Taste and adjust if needed.

Toss the asparagus with the vinaigrette and let it sit and marinate for a few minutes.

Platter the salad and use a medium grater to shred Parmesan cheese all over the top.

Sprinkle with crunchy sea salt to finish and serve.

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