



## Asparagus Salad with Jammy Eggs, Hazelnuts, and Grainy Mustard Dressing

By Susan Spungen for *Susanalinity*

Serves 4

Any size asparagus will work well in this recipe. I used a mix, because that's what I had. I blanched them in the same pot, adding the thin ones for the last minute. Pencil asparagus need very little cooking; sometimes I just pour boiling water over them in a colander!

For the dressing:

- 1½ tablespoons grainy mustard
- 1 tablespoon Dijon mustard
- 2 tablespoons red or white wine vinegar
- 1/8 teaspoon kosher salt
- Freshly ground pepper
- Big pinch of sugar
- 1 small shallot (or 1/2 medium), minced (about 2 tablespoons)
- 4 tablespoons extra-virgin olive oil
- 2 tablespoons neutral oil

For the salad:

- 1 bunch (12 to 16 ounces) asparagus, woody ends snapped off
- 2 large eggs
- 1 cup baby arugula
- 3 tablespoons roughly chopped toasted hazelnuts
- 1 to 2 tablespoons capers, rinsed
- Big handful of roughly chopped dill
- Small handful of roughly chopped tarragon
- Flaky sea salt
- Freshly ground pepper

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1. In a small bowl, whisk together the two mustards, vinegar, salt and pepper, sugar, and shallot. Let sit for a few minutes if you have the time, then slowly whisk in the oils, starting slowly and whisking thoroughly. It should be thick and emulsified. Set aside.
  2. If you have thick asparagus, lightly peel the bottom half, but it's not strictly necessary. I don't bother peeling the thinner ones. Blanch the asparagus in salted water; they will take 2 to 4 minutes to cook, depending on how thick they are and how you like them. I prefer them a little crisp. Drain and refresh in a bowl of ice water. Scoop up the asparagus and blot dry. Reserve the ice water.
  3. Bring a small saucepan of water to a boil, and lower 2 (or 4 while you're at it, if you want leftovers!) cold eggs into the water. Cook for 7½ or 8 minutes, depending if you like your eggs softer or firmer. Use a slotted spoon to transfer eggs to the bowl of ice water. Peel and cut each egg into 8 pieces.
  4. Spread the arugula out on a platter and top with the asparagus. Drizzle a generous amount of dressing onto the salad, and top with the chopped egg, capers, hazelnuts, dill, tarragon, salt and pepper. The salad can be served right away, but it can easily sit for an hour or two.