



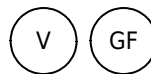
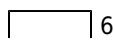
# Julie Zyromski

## Asparagus and young radishes spring salad

Portions: 4 to 6

Preparation: 15 minutes

Cooking time: 5 minutes



### Ingredients

#### Salad

- 1/2 cup (125 ml) almonds
- 1/2 cup (125 ml) walnuts
- 2 bunches Quebec asparagus
- 1 bunch organic radishes from the Ferme Aux Petits Oignons
- 1/3 cup (80 ml) fresh dill, chopped

#### Dressing

- 1/2 cup (125 ml) crumbled feta cheese
- Juice of 1 lemon
- 1/3 cup (80 ml) olive oil
- 2 Tablespoons (30 ml) old-fashioned mustard
- 1 Tablespoon (15 ml) honey
- Freshly ground pepper
- Fleur de sel

### Steps

1. Preheat the oven to 350 °F with the rack in the centre.
2. Transfer the nuts to a cast-iron pan or a cooking sheet and cook for 20 to 25 minutes until lightly roasted. Remove from oven and chop coarsely. Reserve.
3. In a large pot, bring water to a boil and cook asparagus for two minutes. Drain, and place immediately in a large bowl of water full of ice cubes to completely stop the cooking process.
4. Drain well, and transfer to a large salad bowl.
5. Cut the radishes into quarters and add to the asparagus.
6. Place all dressing ingredients in a Mason jar and shake well to obtain a smooth mix.
7. Add the cooled nuts, dill and dressing to the radishes and asparagus. Mix, and place on individual plates. Serve with big slices of sourdough and olive oil bread, toasted on the barbecue.