

# Broadbean, Asparagus & Sugar Snap Salad with Truffle Oil Dressing

## Ingredients

- 1 bunch of asparagus
- 1 cup of double shelled broad beans
- 200g of sugar snap peas
- 100g of mesclun salad or small mixed salad leaves
- 1 bunch of fresh French tarragon, chopped
- 50g parmesan, shaved
- Truffle oil vinaigrette

**Blanch and refresh** the asparagus, broad beans, and sugar snaps.

- One minute in boiling water,
- Drain, then drench in cold water until fully cooled.
- Then drain again

## Truffle oil vinaigrette

- 2 tablespoons (30ml) white truffle oil
- 2 tablespoons (30ml) EVOO (extra virgin olive oil)
- 1.5 tablespoons (20ml) fresh squeezed lemon juice
  - whisk together all ingredients in a small bowl
  - or place in a small bottle and shake vigorously

## Assemble

- Combine asparagus, broad beans, sugar snaps, salad leaves, and tarragon in a bowl.
- Add shaved parmesan (or just simply shave the parmesan) onto mix
- Drizzle with truffle oil vinaigrette.
- Toss gently to combine.

## Variations

- Vary ratio of ingredients as desired
- Serve on platter instead of in a bowl:
  - with parmesan shavings on top
  - with drizzled vinaigrette
- Apply vinaigrette and tarragon to broad beans before mixing into salad
- Any other inspirations and simplifications as desired



## Notes

Already peeled broad beans are available from Bahar Persian Food and Art:  
<http://www.smh.com.au/news/entertainment/good-living/spiced-with-culture/2009/07/21/1247941910262.html>

Recipe re-interpreted by **ANNE&Gez**

Based on a Darling Mills cooking course recipe: <http://www.darlingmillsfarm.com.au/> )