
Asparagus & Korean Pear Salad with Citrus Vinaigrette

Total time: 34 min Yield: 4 servings

Ingredients

1 lb asparagus (blanched)
2 Tbsp black truffle peelings (optional)
1 pieces garlic (minced)
1 small shallot (minced)
2 tsp Dijon mustard
1 orange (zest & juice)
1 lemon (zest & juice)
1 lime (zest & juice)
1/4 cup Italian parsley (chopped)
1 Tbsp sugar
1/2 cup olive oil
salt
pepper
1 bunch romaine lettuce
1 large Korean pear (thinly sliced)

Prep Time: 30 min Cooking Time: 4 min Total Time: 34 min

Instructions

Peel asparagus and blanch in boiling water for about 2 to 4 minutes. Remove from pot and place immediately into a bowl of iced water, to stop the cooking. Remove from water, dry and cut in half long ways. Set aside.

In a small mixing bowl, whisk together the truffle peelings, garlic, shallot, mustard, orange, lemon and lime zest and juice, parsley and sugar. Whisk in the oil and season to taste with salt and pepper.

To serve, place the romaine leaves on a plate and top with asparagus and pears. Drizzle with vinaigrette and enjoy this light and refreshing starter with a glass of white wine.

Recipe brought to you by:

Chef Maka Kwon