



JERNEJ KITCHEN

ASPARAGUS SALAD

A quick, healthy salad, perfect for a light dinner, brunch or a starter.

SERVES 4 PEOPLE
PREPARATION: 15 MINUTES

VINAIGRETTE

40 g olive oil
1 tbsp lemon juice, fresh
1 tsp dijon mustard

SALAD

400 g green asparagus, raw
4 slices smoked salmon
bunch dill, fresh

TOOLS AND EQUIPEMENT

small bowl
speed peeler

VINAIGRETTE

First prepare a vinaigrette for the asparagus salad. In a small bowl mix together the olive oil, freshly squeezed lemon juice and dijon mustard. Season to taste with salt and pepper. Set aside until needed.

SALAD

Wash the asparagus and cut the woody ends off. Peel with a speed peeler, so that you get thin long slices. Transfer to a plate, season with the vinaigrette, add small slices of smoked salmon and serve.

TIP

You can use any smoked fish or even serve with a pan fried fish of your own choosing.