

FRENCH FINGERLING POTATO SALAD WITH ASPARAGUS AND QUAIL EGGS

INGREDIENTS

1 largish shallot, thinly sliced
8 quail eggs (or 4 chicken eggs)
1 cup shelled green peas (fresh or frozen)
1 1/2 pounds fingerling potatoes
4 radishes, thinly sliced
1/2 cup asparagus spears
1 tablespoon chopped chives
2 tablespoons flat-leafed parsley
2 tablespoons torn basil
salt and pepper to taste

for the Vinaigrette

1 teaspoon Dijon mustard
3 tablespoons lemon juice
1/3 cup olive oil
salt and pepper to taste

DIRECTIONS

In a small bowl, soak the sliced shallots in cold water for 10 minutes or so. Drain and pat dry. Boil the quail eggs for 4 minutes (if using chicken eggs, 8 minutes). Drain and rinse under cold water to stop them from cooking. Set aside while preparing the other ingredients. Boil the peas in salted water for 3 minutes. Drain and rinse them under cold water to stop the cooking. Set aside. Steam the asparagus for 6-7 minutes, until just tender. Drain and rinse them under cold water to stop the cooking. Set aside. Steam the potatoes for 15-18 minutes, until they are cooked through. Drain and let them cool slightly; then peel and cut them into 1/2 inch slices.

To prepare the vinaigrette, in a small bowl, combine salt, pepper, mustard, lemon juice, and olive oil. Whisk together to emulsify.

In a large bowl, combine the potatoes, onions, radishes, peas and asparagus. Dress with the vinaigrette and herbs (reserving a few to garnish). Toss to combine. Shell the eggs and cut them each in half (if using chicken eggs, cut in quarters). Garnish with the sliced eggs and remaining herbs. Serve at room temperature.