

## SMOKED SALMON, ASPARAGUS AND WATERCRESS SALAD WITH SOUR CREAM DILL SAUCE

### INGREDIENTS

1/2 cup sour cream  
2 tablespoons freshly squeezed lemon juice  
2 tablespoons extra virgin olive oil  
2 tablespoons finely minced fresh dill  
1 tablespoon Dijon mustard  
1/2 teaspoon finely grated lemon zest  
1 bunch asparagus, trimmed (about 2 cups)  
2 bunches watercress (about 8 cups)  
2 Persian cucumbers, thinly sliced  
4 ounces smoked salmon, thinly sliced  
2 scallions thinly slices, white and light greens parts  
4 hard boiled eggs, peeled and quartered

### DIRECTIONS

In a small bowl, combine sour cream, lemon juice, olive oil, dill, mustard and lemon zest and stir to blend the dressing. This can be made up to 3 days in advance.

Prepare a large bowl of ice water (to shock the veg to stop the cooking; keeps them fresh and green) and set a colander in it. Bring a large pot of generously salted water to a boil. Add the asparagus and cover and cook until crisp-tender, about 2 minutes. Using a slotted spoon, transfer the peas to the ice water bath. Pat dry with a clean dish towel. Asparagus can be prepared up to a day in advance.

Divide the watercress among 4 salad bowls or plates. Top with asparagus, cucumber, salmon and scallions. Garnish each salad with egg quarters and serve with the dressing.