

Shaved Asparagus Salad with Ricotta

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Courtesy of Napa Valley cooking teacher [Julie Logue-Riordan](#). Julie uses lemon olive oil (olive oil pressed with lemons) on the ricotta. If you don't have any, add a little grated lemon zest to the olive oil before spooning it over the ricotta.

Ingredients

- 2 tablespoons sliced almonds
- 2 teaspoons white wine vinegar
- 2 teaspoons lemon juice
- 2 teaspoons minced shallot
- 1/2 teaspoon finely grated lemon zest
- 3 tablespoons extra virgin olive oil, plus more for drizzling
- 1 tablespoon finely chopped fresh mint
- 1 tablespoon thinly sliced fresh chives
- 1 tablespoon finely chopped fresh tarragon
- Kosher or sea salt and freshly ground black pepper
- 1 pound thick asparagus spears, tough ends snapped off
- 3 tablespoons freshly grated pecorino romano or Parmigiano Reggiano
- 1/2 pound whole-milk ricotta



Directions

Preheat an oven to 350°F. Toast the almonds on a baking sheet until golden brown and fragrant, about 10 minutes. Let cool.

In a small bowl, combine the vinegar, lemon juice, shallot and lemon zest. Let stand 10 minutes to allow the shallot flavor to mellow. Whisk in the olive oil and 2 teaspoons each of the mint, chives and tarragon. Combine the remaining herbs and set aside. Season the dressing to taste with salt and pepper.

Put the asparagus spears flat on a work surface. With a sharp vegetable peeler, shave the asparagus lengthwise into thin ribbons. Put the ribbons in a bowl and add enough of the dressing to coat them lightly. You may not need it all. Add half of the almonds and half of the pecorino and toss gently. Taste for salt. Let stand a few minutes to wilt the ribbons slightly.

To serve, put a spoonful of ricotta on each of 4 salad plates. Drizzle with extra virgin olive oil (or with lemon olive oil, if you have it). Sprinkle with the remaining almonds and herbs. Surround with the asparagus salad and sprinkle everything with a little more pecorino.

Serves 4