

RECIPE REQUEST

# MOST WANTED



## DID YOU KNOW?


Thomas Keller built an archive room to house relics like a rusty mattress spring found beneath the French Laundry's floorboards.

## Thomas Keller's Creamy Mustard Vinaigrette

IT MAY BE SURPRISING THAT ONE OF Thomas Keller's most prized recipes is a two-step mustard vinaigrette (recipe at right). Even more unexpected, however, is the texture Keller strives for. "The ideal," he says, "is the bottled dressing we all had when we were kids. It's a little thinner than mayonnaise, but it's pourable." The secret to his vinaigrette? Whisking in an egg yolk. "You can make the dressing as thick as you want by adding a little more oil," says the famously exacting chef behind Per Se in Manhattan and The French Laundry in Napa. Or get creative: "If you want to add Tabasco, add Tabasco. If there's something you want to change, change it," Keller says. "I like to encourage people to not just do what I tell them to do." *Per Se, 10 Columbus Circle, New York City; [perseny.com](http://perseny.com). —ANNIE P. QUIGLEY*



## Summer Salad with Mustard Vinaigrette

 Total 40 min; Serves 4  
Makes 1 1/4 cups vinaigrette

Thomas Keller is a huge fan of what he calls "spontaneous salads." He tops them with a creamy vinaigrette, inspired by his time at La Rive Restaurant in upstate New York; he's made versions of it for over 30 years. The salad changes based on what Keller finds in the French Laundry garden or at the market. If you don't want to use raw egg, leave out the yolk.

### VINAIGRETTE

- 1 large egg yolk
- 2 Tbsp. Dijon mustard
- 3 Tbsp. plus 1 tsp. balsamic vinegar
- 1 large garlic clove, minced
- 1 small shallot, minced
- 1 cup canola oil
- 1/2 cup extra-virgin olive oil
- Kosher salt and pepper

### SALAD

- 12 breakfast radishes
- 12 oz. Castelfranco or radicchio, leaves torn into large pieces
- 8 oz. small tomatoes, quartered
- 1 small red endive, leaves separated
- 5 oz. baby zucchini, halved
- 4 oz. sugar snap peas, trimmed and halved if large
- 3 oz. baby carrots, halved lengthwise
- 1 Persian cucumber, thinly sliced
- 8 thin asparagus spears, cut into 3-inch pieces
- 1 oz. baby arugula (2 cups)
- Kosher salt and pepper
- Mixed herbs, such as basil and chervil, for garnish

**1. Make the vinaigrette** In a food processor, combine the first 5 ingredients with 2 tablespoons of water. With the machine on, drizzle in both oils until incorporated. For a thinner vinaigrette, stir in another 1 to 2 tablespoons of water. Season with salt and pepper.

**2. Make the salad** In a bowl, toss all of the ingredients except the herbs. Season with salt and pepper. Toss with 1/4 cup of the vinaigrette. Garnish with herbs and serve with more dressing on the side; reserve the remaining dressing for another salad.

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