

Summer Salad with Mustard Vinaigrette

② Total 40 min; Serves 4

Makes 1½ 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
- ½ cup extra-virgin olive oil
- Kosher salt and pepper

SALAD

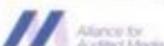
- 12 breakfast radishes
- 12 oz. Castelfranco or radicchio, leaves torn into large pieces
- 8 oz. small tomatoes, quartered
- 1 small red endive, leaves separated
- 5 oz. baby zucchini, halved
- 4 oz. sugar snap peas, trimmed and halved if large
- 3 oz. baby carrots, halved lengthwise
- 1 Persian cucumber, 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 ¼ 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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