

Asparagus and Arugula Salad (Canal House Shaved Asparagus and Arugula Salad)

Source: Food52 (From Canal House Cooks Every Day)

Ingredients

- 1½ cups (4¾ oz) grated Pecorino Romano
- ½ cup olive oil
- salt and pepper to taste
- 1 lb fat asparagus
- 8 cups (4 oz) arugula
- Pizza dough or bruschetta for serving.

Method

1. For the dressing: Place the cheese in a large bowl. Gradually add ½ cup boiling water, whisking constantly. Slowly drizzle in the olive oil whisking constantly. Taste. Season with salt and pepper.
2. For the salad, lay the spears flat on a cutting board and trim off the woody ends with a sharp knife. Using a vegetable peeler and pressing hard, shave each spear into long, thin ribbons. (If necessary, cut the final layer of each stalk into thin strips - it might be thicker than the other ribbons, which is just fine.)
3. Trim off each tip and cut lengthwise in half. Toss the asparagus pieces with several tablespoons of the dressing. Add arugula and toss again. Season with more salt and pepper if necessary.
4. Serve with bruschetta or over flatbread or pizza.