

Asparagus Salad with Caviar Sauce

Serves four (can be easily expanded to serve more)

24 asparagus spears, pared
2 Tablespoons vegetable oil
¼ teaspoon salt
½ cup heavy cream
2 tablespoons caviar
4 hardboiled eggs (optionally, 8 quail eggs)
Fresh chervil or parsley
Leaf lettuce
Sliced, cold-smoked salmon

Boil asparagus in enough water to cover, until tender, drain immerse in ice water to stop cooking. Combine oil and salt, drizzle over asparagus and chill.

Whip cream until stiff, fold in caviar. Peel eggs.

Divide the asparagus and eggs evenly among small plates, arranging the asparagus spears in a pleasing fan shaped pattern with the eggs in between. Spoon two dollops of the caviar cream in between the asparagus.

Garnish with the sliced salmon, parsley, lettuce. Add a tiny spoonful of caviar to the top of each dollop of whipped cream. Serve cold.