

## *FRESH ASPARAGUS* *with Vinaigrette*

*4 servings*

2	bunches of asparagus, pared, tough ends trimmed	2
2	egg yolks	2
1 tsp	Dijon mustard	5 mL
4 tbsps	PASTENE Garlic Vinegar	60 mL
1 tbsps	fresh parsley, chopped	15 mL
4	PASTENE Anchovy Fillets in Oil, chopped	4
$\frac{2}{3}$ cup	PASTENE Extra Virgin Olive Oil	150 mL
$\frac{1}{3}$ cup	PASTENE Roasted Peppers, chopped	75 mL
$\frac{1}{4}$ cup	PASTENE Grated Parmesan Cheese (optional)	60 mL
	salt and pepper	

- Place asparagus in boiling salted water and cook 7 minutes or until tender. Cool under cold running water, drain and arrange on serving platter.
- Mix egg yolks, mustard, vinegar, parsley and anchovies in a medium bowl. Add oil in thin stream, whisking constantly. Season to taste with salt and pepper and pour over asparagus. Garnish with chopped roasted peppers. Sprinkle with cheese if desired, and serve.

