

2 BUNCHES OF THICK ASPARAGUS
1/2 POUND OF SUGAR SNAP PEAS
1 LEMON
HEAVY CREAM
1/2 CUP OF FRESH-GRATED PARMESAN REGGIANO
FRESH TARRAGON, DILL, MINT AND CHIVES

BRING A LARGE SAUCEPAN OF WATER TO A BOIL. SALT GENEROUSLY.

TRIM ABOUT 1/2 INCH OFF THE ENDS OF THE ASPARAGUS. SLICE IN 1 1/2 INCH LENGTHS ON THE DIAGONAL.

WHEN THE WATER BOILS, COOK THE ASPARAGUS ABOUT 6 MINUTES, TENDER BUT NOT SOFT. DRAIN. DUMP INTO ICED WATER TO STOP COOKING. AS SOON AS THEY COOL, DRAIN AGAIN. WRAP IN KITCHEN TOWEL.

TO A LARGE MIXING BOWL ADD A HEALTHY PINCH OF SEA SALT AND SEVERAL GRINDINGS OF PEPPER (PREFERABLY WHITE) TO A BOWL. WHISK IN THE JUICE OF 1/2 LEMON. WHISK IN 1/2 CUP OF HEAVY CREAM.

WHISK IN THE GRATED CHEESE. THE MIXTURE WILL BE QUITE THICK. KEEP ADDING CREAM TILL IT THINS TO POURABLE CONSISTENCY. TASTE FOR SEASONING. ADD MORE LEMON JUICE IF NECESSARY.

TRIM THE ENDS OFF THE SNAP PEAS. SLICE INTO 1/2 INCH DIAGONALS.

FOLD THE ASPARAGUS AND SNAP PEAS INTO THE DRESSING.

CHOP TOGETHER THE LEAVES FROM 2 SPRIGS OF TARRAGON, 1 SPRIG OF DILL, 6 MINT LEAVES AND A SMALL BUNCH OF CHIVES.

DIVIDE ONTO SALAD PLATES. SPRINKLE HERBS ON EACH. SERVE WITH GRILLED COUNTRY BREAD.

SERVES 4