



Hazelnut and Tarragon Dressing

Makes 1¼ cups/serves 8.

This dressing is particularly good on tender butter lettuce or other young spring greens. I also like it as a dressing for still-warm cooked asparagus. If you don't have hazelnut oil, you may use all canola oil, but the hazelnut flavor will not be as pronounced.

1 egg yolk, very fresh
¼ cup champagne or white wine vinegar
½ tsp kosher salt
½ tsp freshly ground black pepper
1 tbsp Dijon mustard
1 tsp Cognac
½ cup hazelnut oil
½ cup or more canola oil
2 tsp chopped fresh tarragon
2–3 tbsp toasted, chopped hazelnuts

In a medium bowl, whisk together the egg yolk, vinegar, salt and pepper until well blended. Whisk in the cognac. Whisking constantly, add the oils in a steady stream, stopping to taste the vinaigrette once the mixture has become emulsified. Add more oil and/or salt to correct the acidity of the dressing. You may not end up using all the canola oil. Whisk in the tarragon. Serve sprinkled with chopped nuts.

Any extra dressing may be refrigerated and stored for three or four days.