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## Spring asparagus salad

### INGREDIENTS

500 g asparagus

4 hard boiled eggs

8-10 radishes

3 spring onions

2 tablespoons freshly chopped parsley

1-2 tablespoons cress

### Dressing

5 tablespoons of olive oil

3 tablespoons Balsamico Bianco

1 tablespoon cream

salt, pepper

## **INSTRUCTIONS**

Peel the asparagus, cut it into pieces and cook it in salted water until it is firm to the bite, let it cool down. Boil the eggs hard and let them cool down, then cut them into small pieces. Wash the radishes and slice them finely. Cut the spring onions into fine rings. Put all ingredients in a bowl. For the dressing mix lemon juice, olive oil, balsamic vinegar, cream and spices and pour over the salad. Mix all ingredients well and let the salad steep a little. Season to taste again before serving and sprinkle cress over it.