



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Piquillo Peppers Stuffed With Shrimp, Asparagus and Egg

Adapted from Daniel Olivella

Makes 4 servings

Ice

1 bay leaf

Salt and freshly ground pepper

12 large shrimp, peeled, cleaned and tails removed

4 hard-boiled eggs, grated finely

8 spears large canned Spanish white asparagus, thinly sliced crosswise

2 to 3 scallions, thinly sliced diagonally

2 tablespoons chopped parsley

½ cup mayonnaise

10 to 12 canned roasted piquillo peppers

Small bunch of frisée or mixed greens

3 tablespoons extra-virgin olive oil, plus more for drizzling

1 tablespoon sherry vinegar

1. *Prepare an ice bath. Bring a saucepan full of salted water to boil and add the bay leaf. Add the shrimp and cook for 15 to 20 seconds. Transfer the shrimp to the ice bath and let cool, then cut each shrimp into 8 slices crosswise.*
2. *Place the shrimp in a medium bowl and add the egg, asparagus, scallions, parsley and mayonnaise. Season with salt and pepper and mix well. If the mixture is dry, add a little of the brine from the can of asparagus.*
3. *Stuff the piquillo peppers with the shrimp mixture.*
4. *In a medium bowl, whisk together the olive oil and vinegar; season with salt and pepper. Add the greens and toss. Divide the salad among 4 plates. Add 2 piquillo peppers to each plate, drizzle with extra-virgin olive oil and serve.*