**BLOOMFIELD’S SANDWICH**

We're sort of obsessed with Chef April Bloomfield's dressing for this sandwich: The tangy, tarragon-spiked salad cream adds serious zing to this crunchy sandwich filled with a ton of veggies and greens. Remember to season and dress the vegetables so that they pack a lot of flavor in each bite. And a final word of warning: These sandwiches are kind of sloppy, but we like them that way.

Recipe adapted from "A Girl and Her Greens," by April Bloomfield

**Yield:** 4 sandwiches

* **INGREDIENTS**

**For the Salad Cream:**

* 1. 6 large eggs
  2. ¼ cup extra-virgin olive oil
  3. ¼ cup heavy cream
  4. 2 tablespoons red wine vinegar
  5. 1 tablespoon, plus 1 teaspoon, Dijon mustard
  6. 1 small garlic clove, roughly chopped
  7. 1 teaspoon kosher salt
  8. 2 teaspoons water
  9. ¼ cup loosely packed [tarragon](javascript:void(0);) leaves, roughly chopped

**For the Sandwich:**

* 1. 4 large eggs
  2. 1 pound beefsteak tomatoes, cut into ¼-inch-thick slices
  3. 1 medium cucumber, thinly sliced
  4. 1 large red onion, sliced into rounds
  5. ½ lemon
  6. Olive oil, to drizzle
  7. Flaky sea salt, to taste
  8. Eight ¾-inch-thick slices Pullman loaf white bread
  9. 3 tablespoons butter, softened
  10. ½ pound leafy lettuce (such as Little Gem or Bibb), torn into small pieces
  11. ½ cup salad cream

**DIRECTIONS:**

1. Make the salad cream: Prepare an ice bath. Fill a medium pot at least halfway with water and bring it to boil over high heat. Using a slotted spoon, carefully lower the eggs into the water. Cook for exactly 10 minutes. Remove the eggs and transfer to the ice bath to cool for 1 minute. Peel the eggs, then halve them lengthwise and remove the yolks. Reserve the whites for another use.

2. In a food processor, combine the egg yolks, oil, cream, vinegar, mustard, garlic, salt and water. Blend until very smooth. Add the tarragon and pulse a few times. Makes ½ cup.

3. Make the sandwich: Prepare an ice bath. Fill a medium pot at least halfway with water and bring it to boil over high heat. Using a slotted spoon, carefully lower the eggs into the water. Cook for exactly 7 minutes. Remove the eggs and transfer to the ice bath to cool for 1 minute. Peel the eggs, then thinly slice and set aside.

4. Lay the tomato, cucumber and onion slices on a cutting board. Squeeze the lemon over the vegetables, then add a good drizzle of olive oil and a sprinkle of salt. Toss to make sure all the pieces are seasoned.

5. Spread each slice of bread with butter. Layer the tomato, cucumber, onion, lettuce, salad cream, and eggs on 4 slices of bread. Top with the remaining bread and serve right

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