

Caesar Salad

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 15 minutes

Step 1: Making the dressing

- 1 egg yolk
- 2 garlic cloves crushed
- 30 ml white wine vinegar
- 1 anchovy fillets
- 1 tsp of worcestershire sauce
- 1/2 tsp dijon mustard
- Salt and freshly ground black pepper to taste
- 125 ml of light olive oil
- 1 tsp fresh lemon juice

Place egg yolk, garlic, vinegar, anchovies, Worcestershire sauce, mustard, lemon juice, and a little salt and pepper in a blender and whiz until smooth. With the blender going gradually add the light olive oil through the feed tube.

Step 2: Preparing the croutons

- 100 g of rustic country bread
- 60 ml olive oil or melted butter

Cut the bread into 1cm pieces. Heat the olive oil or butter or a combination in a skillet, add the bread and cook over a gentle heat until golden and crispy. Remove from pan and allow to cool.

Step 3: Preparing the salad

- 2 heads of romaine lettuce
- 75 g Freshly shaved parmigiano reggiano

Separate the romaine leaves. Use only the crispy inner leaves. Wash and dry them, then tear into fairly large pieces. Place in a large bowl and toss with dressing. Scatter croutons over and sprinkle the shaved parmigiano reggiano.