

CAESAR SALAD

INGREDIENTS

- ½ cup olive oil
- 4 cloves of garlic peeled and minced
- 1 turkish bread
- ¼ cup lemon juice
- 120 grams parmesan cheese
- 2 eggs
- ¼ teaspoon of pepper
- ½ teaspoon salt
- 10 cups of greens mainly lettuce

METHOD

In a very large bowl, whisk together oil and garlic.

2 While the oil mixture is sitting make the croutons. Spread the bread slices out over a baking sheet. Brush tray with olive oil. Dip pastry brush in infused oil and brush bread. Bake in oven until slightly golden.

3 Add eggs to the oil garlic mixture. Whisk mixture until creamy. Add salt and pepper and lemon juice. Whisk in half of the parmesan cheese. Taste, add more lemon juice to taste.

4. Using your hands, tear off chunks of lettuce and the other greens. Add to the oil mixture and toss until coated. Add the rest of the Parmesan cheese, toss all ingredients gently together.

5. Coarsely chop the toasted bread and add (with the crumbs from the chopping) to the salad.

