

Caesar Salad

8 servings

2 heads Romaine
½-1 c shaved parmigianno regianno
anchovies in oil

Croutons

1 baguette, sliced thin or 2 cm cubes
3 soup spoons olive oil
salt
ground pepper

Dressing

2 large cloves garlic
1 coffee spoon salt
2 egg yolks
lemon zest from 2 lemons
juice of 1 – 2 lemons
1 c good, mild, olive oil
3 soup spoons finely grated parmagianno regianno

Wash romaine. Stack leaves on cutting board and cut crosswise into 2 cm slices. Spin dry in salad spinner. Place in large bowl.

Croutons

Combine baguette pieces with olive oil. Spread out on baking sheet. Season with salt and pepper. Toast in 180 d oven, 10 minutes or until slightly browned and crisp. Let cool.

Dressing

Chop garlic. Sprinkle garlic with salt, and mash with the side of a chef's knife to form a paste.

Scrape paste into a medium to large glass bowl. Add egg yolks, lemon zest, and some of the lemon juice. Whisk until thickens slightly and color lightens.

Whisk in 2 spoons olive oil, drop by drop, to form emulsion. Whisk in remaining oil in a slow, steady stream.

Fold in grated parmigianno reggiano. Thin with additional lemon juice to pourable consistency. Add ground pepper to taste. Adjust salt.

Assembly

Add croutons, shaved parmigianno regianno, and dressing to bowl with romaine. Toss, gently but thoroughly. Serve with anchovies.