CAESAR SALAD

DRESSING

1 egg yolk

3 teaspoons lemon juice

1 teaspoon Dijon mustard

90ml grapeseed oil

1 teaspoon Worcestershire sauce

½ teaspoon light honey

1 garlic clove

2 tablespoons grated parmesan, plus extra cheese to serve

SALAD

lettuce leaves

6 large croutons

THE DRESSING

All the ingredients should be at room temperature to help with emulsion. In a deep bowl, whisk the egg yolk, lemon juice and mustard until well blended. Pour the in the oil very slowly while continuing to whisk. Once you have a nice emulsion, add the rest of the dressing ingredients and mix until combined.

THE SALAD

Wash, dry and cut the lettuce. Gently combine the lettuce with the dressing then transfer the dressed lettuce to a serving platter or bowl. Top with the croutons, capers and extra parmesan

CROUTONS

INGREDIENTS

450g stale bread cut into equal cubes

100ml olive oil

45 melted butter

2 pinches of salt

1 teaspoon dried herbs

½ teaspoon garlic powder (optional)

Preheat the oven to 230C. In a bowl, mix together the cubes of stale bread with the other ingredients. Spread them out on a baking tray and bake for about 10 minutes until they are golden brown.