

Classic Caesar Salad



Prep Time: 10 minutes

Serves: 4

Ingredients

Dressing:

- 2 large pasteurized egg yolks
- ½ garlic clove, peeled
- ⅓ cup grated Parmigiano cheese
- 3 tbsp. lemon juice
- 1 anchovy fillet
- ½ tsp. salt
- ½ tsp. Dijon mustard
- Ground black pepper, to taste
- ½ cup your favorite Gustare extra virgin olive oil varietal

Salad:

- 1 cup croutons
- 6 hearts Romaine lettuce, washed, dried and roughly chopped or left whole

Directions

Place all dressing ingredients into blender or food processor in the order listed and secure lid. Turn machine on and process for 20 seconds. Drizzle the dressing on the lettuce, add croutons and more grated Parmigiano, if desired. Enjoy!