

Caesar Salad with Parmesan Croutons

Ingredients

Salad & Dressing

- 2 large heads romaine lettuce
- 1 extra-large egg yolk, at room temperature
- 2 tsp Dijon mustard
- 2 large cloves garlic, chopped
- 8-10 anchovy fillets (optional)
- ½ cup freshly squeezed lemon juice (3 lemons)
- Kosher salt and freshly ground black pepper
- 1½ cups good olive oil
- ½ cup freshly grated Parmesan cheese



Croutons

- 1 baguette
- ¼ cup good olive oil
- Kosher salt and freshly ground black pepper
- ¾ cup freshly grated Parmesan cheese

Preparation

Salad

1. Wash and spin-dry the lettuce leaves
2. Stack the leaves on a cutting board and cut them crosswise into 1½ inch slices
3. Place them into a large mixing bowl

Dressing

1. Place the egg yolk, mustard, lemon juice, 2 teaspoons salt, and ½ teaspoon pepper into a food processor with a steel blade
2. Process until smooth
3. With the food processor running, slowly pour the olive oil through the feed tube and process until thick (similar to making mayonnaise)
4. Add the grated Parmesan and pulse 3 times

Croutons

1. Preheat oven to 400°
2. Slice the baguette into ¼ inch thick slices (about 20-25 slices)
3. Lay the slices on a baking sheet, brush each with olive oil and sprinkle liberally with salt and pepper
4. Sprinkle with the shredded Parmesan
5. Bake until brown and crispy (about 20-25 minutes)