



## Caesar Salad

**Servings: 6**

Preparation Time: 25 minutes

*Start to Finish Time: 1 hour*

*We crafted a Caesar salad with rich dressing, tender ciabatta croutons, and perfectly emulsified flavors by whisking oils, yolks, and cheese into lemon-steeped garlic.*

### **CROUTONS:**

**5 tablespoons extra virgin olive oil (divided)**  
**1/2 teaspoon garlic paste, from 1 medium clove**  
(see NOTES)

**1/2 loaf ciabatta bread, cut into 3/4-inch cubes**  
(about 5 cups) (see NOTES)

**1/4 cup water**

**1/4 teaspoon salt**

**2 tablespoons Parmesan cheese, finely grated**

### **SALAD:**

**3/4 teaspoon garlic paste, from 1 large clove** (see NOTES)

**2 tablespoons fresh lemon juice** (from 1 to 2 lemons)

**1/2 teaspoon Worcestershire sauce**

**6 each anchovy fillets, patted dry with paper towels, minced fine, and mashed to paste with fork (1 tablespoon)** (see NOTES)

**2 large egg yolks**

**5 tablespoons canola oil**

**5 teaspoons extra virgin olive oil**

**1 1/2 ounces Parmesan cheese, finely grated**  
(about 3/4 cup)

**1 pinch ground black pepper**

**3 hearts romaine hearts (pale green leaves) cut crosswise into 3/4-inch-thick slices, rinsed, and dried very well (8 to 9 lightly pressed cups)**

A combination of extra-virgin olive oil and canola oil gave our Caesar Salad dressing a neutral base. We used a rasp-style grater to turn garlic into pulp, then steeped it in lemon juice. To get all of our recipe's ingredients to emulsify, we beat the yolks, anchovies, and Worcestershire sauce into the lemon juice and garlic, then slowly whisked in the oil and half of the cheese. For our Caesar salad's croutons, we used ciabatta. Sprinkling the bread cubes with a little water and salt preserved their moistness and ensured they were perfectly tender at the center and browned around the edges after we toasted them.

**NOTE: GARLIC PASTE:** The easiest way to turn garlic cloves into a paste is to grate them on a rasp-style grater.

**NOTE: CIABATTA:** If you can't find ciabatta, a similar crusty, rustic loaf of bread can be substituted.

**NOTE: ANCHOVIES:** Since anchovy fillets vary in size, more than 6 fillets may be necessary to yield 1 tablespoon of minced anchovies.

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### FOR THE CROUTONS (15 minutes):

Combine 1 tablespoon olive oil and garlic paste in small bowl; set aside.

Place bread cubes in large bowl. Sprinkle with water and salt. Toss, squeezing gently so bread absorbs water.

Place remaining 4 tablespoons oil and soaked bread cubes in 12-inch nonstick skillet. Cook over medium-high heat, stirring frequently, until browned and crisp, 7 to 10 minutes.

Remove skillet from heat, push croutons to sides of skillet to clear center, add garlic/oil mixture to clearing and cook with residual heat of pan, 10 seconds.

Sprinkle with Parmesan; toss until garlic and Parmesan are evenly distributed. Transfer croutons to bowl; set aside.

### FOR THE SALAD (20 minutes):

Whisk garlic paste and 2 tablespoons lemon juice together in large bowl. Let stand 10 minutes.

Whisk Worcestershire sauce, anchovies, and egg yolks into garlic/lemon juice mixture. While whisking constantly, drizzle canola oil and extra virgin olive oil into bowl in slow, steady stream until fully emulsified.

Add 1/2 cup Parmesan and pepper to taste; whisk until incorporated.

Add romaine to dressing and toss to coat.

Add croutons and mix gently until evenly distributed. Taste and season with up to additional 1 tablespoon lemon juice.

Serve immediately, passing remaining 1/4 cup Parmesan separately.