



Classic Caesar Salad

Oscar · 28/09/2024



Prep Time

2

Difficult

Medium

Servings

N/A

Description

This Caesar salad is the same recipe we made at a very fancy restaurant while I was in college. The best part of the job was making tableside dishes including this Caesar salad which is the best I've ever had.

Ingredients

- - 3 anchovy fillets - 2 cloves garlic
- finely chopped - ½ lemon
- juiced - 2 tablespoons red wine vinegar - 1 large egg yolk - 1 tablespoon Dijon mustard - 1 dash Worcestershire sauce - ¼ cup olive oil - salt and ground black pepper to taste - ½ head romaine lettuce
- chopped - ¼ cup grated Parmesan cheese - 2 tablespoons croutons

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios To make the dressing: Mash anchovy fillets and garlic in a large salad bowl. Add lemon juice
2. red wine vinegar
3. Dijon mustard
4. egg yolk
5. and Worcestershire sauce; whisk until smooth and creamy. Gradually stream in olive oil while whisking constantly. Season with salt and black pepper. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Make salad: Gently mix romaine lettuce and Parmesan cheese into dressing until thoroughly coated. Dotdash Meredith Food Studios Serve salad topped with croutons. Dotdash Meredith Food Studios Recipe Tip If you have trouble getting the anchovies to mash
6. add a couple of croutons. The hard edges of the croutons cut into the anchovies. Editor's Note: This recipe contains raw egg. We recommend that pregnant women
7. young children
8. older adults
9. and the immunocompromised do not consume raw egg. Learn more about egg safety from our article
10. How to Make Your Eggs Safe.