



CLASSIC CAESAR SALAD WITH SHAVED PARMESAN & FRESH CROUTONS

Serves 6-8

Ingredients

½ loaf	Day-Old Bread, cut into cubes
1-2 Tbsp	Rosemary, minced
1-2 Tbsp	Thyme, minced
As needed	Oil spray
1 large	Egg Yolks
2-3 cloves	Garlic, finely minced or pasted
1-2 each	Anchovy Filets, minced
½ cup	Olive Oil
3-4 Tbsp	Lemon Juice or White Vinegar
½ cup	Grated Parmesan Cheese
3-4 each	Romaine Hearts, cut in ½ lengthwise & chopped
2-3oz	Shaved Parmesan
To taste	Salt & Pepper

Equipment

- Chef's knife
- Grill pan
- Mixing bowls
- Whisk
- Tongs
- Sheet tray

Directions

1. Preheat the oven to 400°.
2. Toss the bread in a bowl & spray with oil spray to coat well. Place in the herbs & toss with the bread until well coated. Season with salt & pepper. Place onto a well-oiled sheet tray into the oven for about 10-15 minutes until lightly browned.
3. Whisk the egg yolk, garlic & anchovy until well blended. Slowly pour, at first just dripping, in the ½ cup olive oil while whisking until about 2/3 of it is incorporated. Whisk in some lemon juice. Finish whisking in the oil, lemon juice, grated parmesan, & season with salt & pepper.
4. Toss the romaine with the dressing. Serve topped with some fresh crouton and shaved parmesan.